

THE NATIONAL Provisioner

JANUARY 19, 1952

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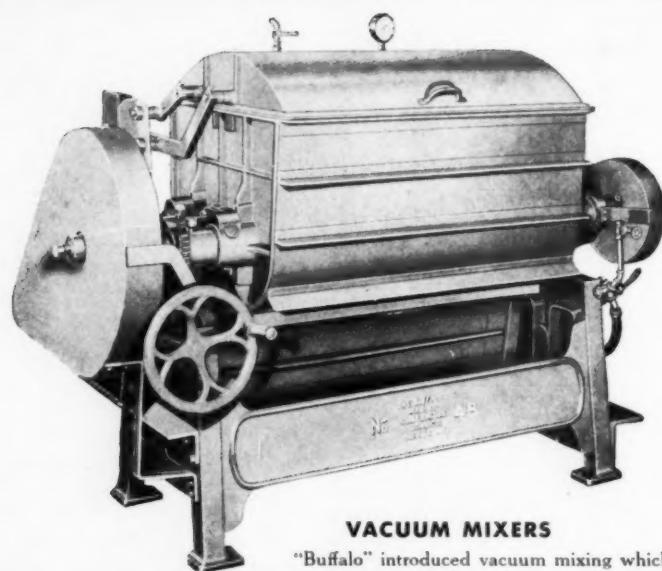
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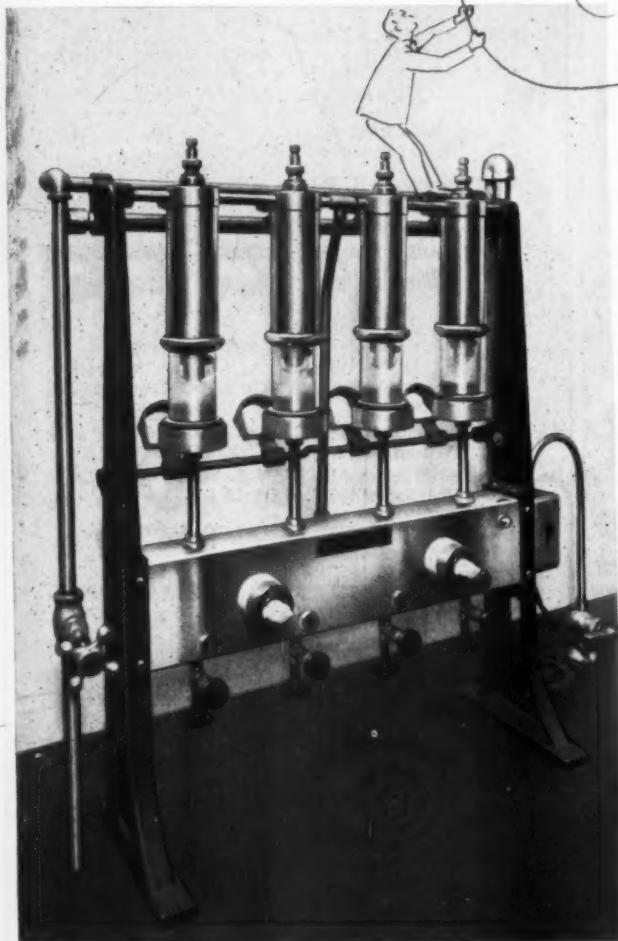
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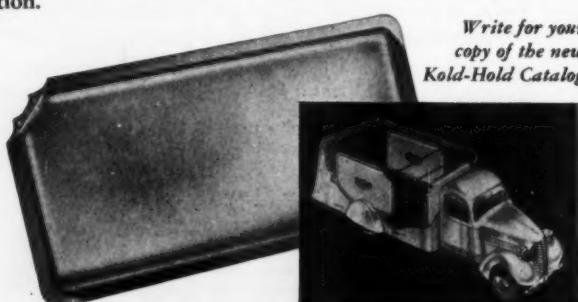
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THE NATIONAL

Provisioner

VOLUME 126 JANUARY 19, 1952 NUMBER 3

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THE NATIONAL PROVISIONER

DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1952 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

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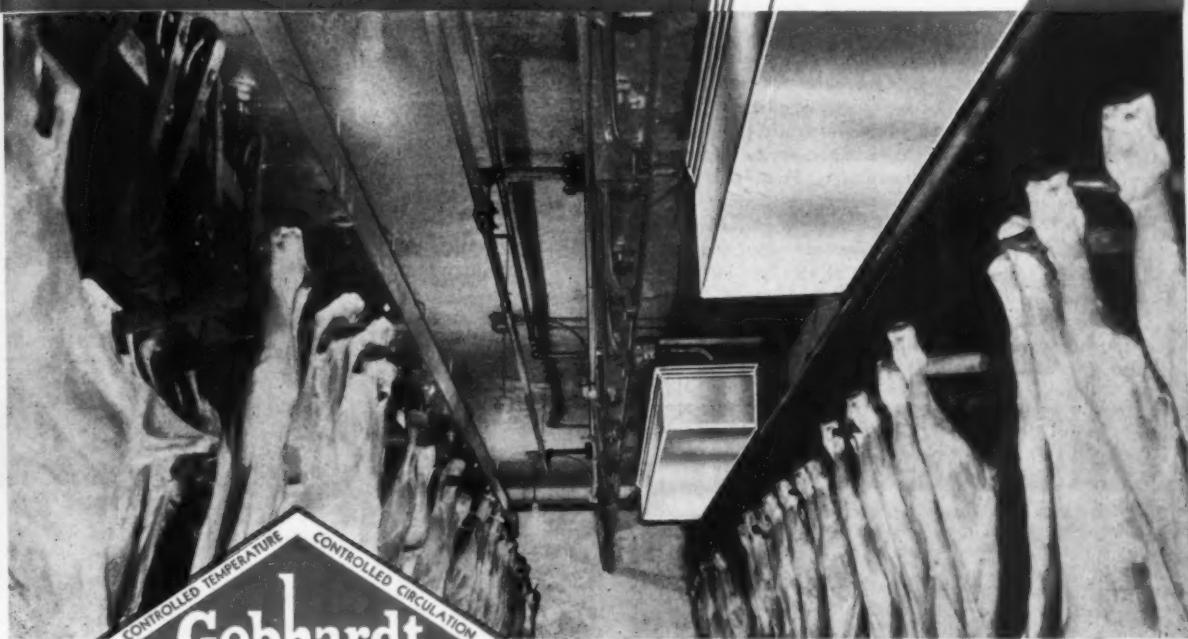


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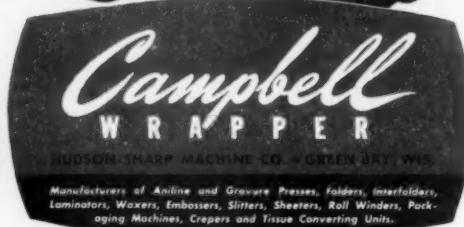
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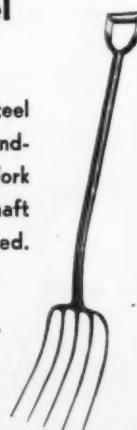
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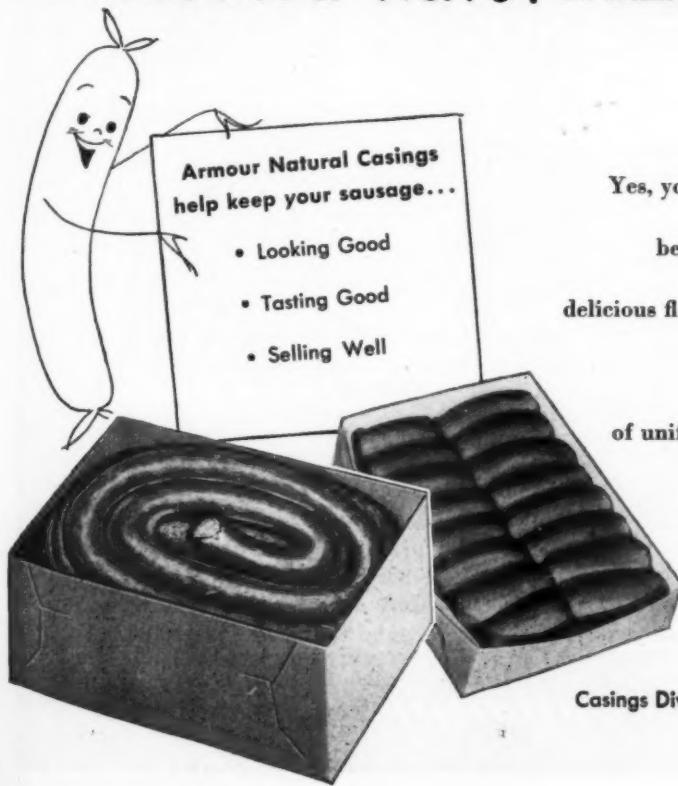
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Denies OPS Charge on Trimming Pork Cuts

John Holmes, president of Swift & Company, late this week denied an OPS charge that the company willfully violated a regulation in connection with trimming of fresh pork cuts. He said that a similar charge made by the OPA in 1944 was dismissed by the Federal District Court after a full trial. "Swift & Company is making every human effort to comply scrupulously with all OPS regulations and all employees have explicit instructions to this effect," he said.

"This charge is based on an impractical regulation. The regulation is impractical because the amount of fat on pork loins and pork butts cannot be defined by rigid specifications. . . . The fat thicknesses of loins and butts vary, and in trimming it is impossible to know exactly the thickness of fat over each section unless the trimmer has X-ray eyes. It is hard to understand why such a regulation has been issued in the first place and why the OPS fails to acknowledge that it should be applied in practical way."

Holmes, the American Meat Institute (see story on page 14), and many others, have pointed out that besides the impracticality of the regulation, wholesale pork loins and pork butts are selling well below OPS ceilings, and both are in plentiful supply in a highly competitive market so that there is no question of buyers being forced to take any loins or butts they do not want.

Meat Industry Must Pay Some Inspection Costs

The Department of Agriculture, Bureau of Animal Industry, has issued instructions for assessing meat packers and processors \$600,000 or more between now and June 30 for meat inspection services. The Appropriation Bill, passed last fall, permits the MID to collect fees from the meat industry to make up a deficiency in appropriated funds. Last year the USDA requested \$13,400,000 for federal meat inspection but Congress appropriated only \$12,800,000 and stipulated that the meat industry was to be assessed for any costs in excess.

It is understood that MID will not assess packers for any cost of meat inspection if they do not add new departments or new shifts requiring more inspection services. Also, plants coming under federal inspection for the first time will be given inspection paid for by the government. In the fiscal year ending June 30, 1952, appropriated funds are expected to cover approximately 95 per cent of the total cost of federal inspection services.

File Construction Applications Early

Food processors and wholesale food distributors should file applications for controlled construction materials at least 90 days before the first day of the calendar quarter in which construction is to begin, the Production and Marketing Administration, USDA, has announced. This should insure that allotments are made in time for applicants to place orders. The Department of Agriculture also emphasized that application should be made only for construction projects which cannot be self-authorized and self-certified under regulations of the National Production Authority and that it should be filed with the state or insular PMA office in the area where the construction is to be performed. The USDA has been delegated by the National Production Authority to act as claimant agency for the meat packing industry.

In filling out Form CMP-4C to apply for construction allotments, a complete detailed answer to all parts of the form should be furnished. If a claim is made that the expanded facilities are necessary for the filling of armed forces orders, a letter to this effect should be obtained from the Quartermaster.

Associations Ask for Hide Decontrol

Several industry associations, including National Independent Meat Packers Association, Western States Meat Packers Association, National Renderers Association and National Hide Association, are actively seeking elimination of allocation and export controls on hides and skins. These groups contend that export controls are responsible for depressed prices in the hide and skin market. They have asked Secretary of Commerce Charles Sawyer to call a meeting January 29 to discuss hide and skin controls.

**Researchers find proper processing
Techniques best insurance against**

SAUSAGE DISCOLORATION

PLAGUED from time to time with sausage discoloration problems, sausage kitchen management often is at a loss as to solutions. Besides the economic loss represented by discoloration, the loss of consumer confidence may be far more serious. Most discoloration outbreaks become apparent at the consumer level.

In its recent bulletin No. 13, "Sausage Discolorations of Bacterial Origin," the American Meat Institute Foundation reviews the findings made through extended studies by its division of bacteriology. Written by Dr. C. F. Niven, Jr., chief, division of bacteriology, the booklet outlines a preventive program designed to get at the root causes of sausage discoloration. Procedures are given to eliminate the occurrence of any of the three bacterial discolorations.

The forepart of the bulletin describes the various types of discoloration. The first is surface discoloration, which results from contamination of the product after heat processing and the accompanying inadequate holding temperature that encourages bacterial growth. This type of discoloration is characterized by a creamy material that can be scraped free from the sausage surface. The discoloration is confined to

the surface, seldom penetrating more than an eighth of an inch.

Green core discoloration is the second type. As the name implies, green cores appear in the center of the sausage. They vary in diameter from the size of a nickel to the whole core of the product. Green cores are caused by faulty meat processing. While surface greening is sometimes detected at the plant, green cores are not. The condition will show up several hours after product is sliced.

Green rings, the third type of discoloration, are found at various depths beneath the sausage surface. They vary in thickness within the product and result from a high bacteria count in the sausage mix prior to heat processing. While this discoloration generally does not appear until after product is cut, it will take place in spite of proper heat processing and adequate refrigeration. Since the bacteria was present in the raw material mix, it needs only exposure to air when cut to bring about its undesirable development.

The AMIF bulletin outlines preventive steps for each type of discoloration. To eliminate a surface greening sausage makers are advised to:

1) Keep all plant equipment thor-

oughly clean when not used. Cleaning should be done with steam and hot water and/or a disinfectant. However, after surface greening occurs, the entire plant should be cleaned as a unit within one day.

2) Train employees in good sanitary practice. Workers should handle the processed product as little as possible. Emphasis should be placed on washing of hands, especially after fresh meats are handled. Fresh meats are frequently the source of contaminating bacteria. Working clothes also can be carriers of bacteria and should be changed frequently.

3) Maintain a dry surface on the sausage. Discourage practices that induce sweating. Surface greening will not occur without surface moisture.

4) Maintain the lowest practical temperature in the sausage cooler. It has been established that the discoloring bacteria will grow even at 38°F., although rate of growth is slow.

5) Do not allow returned spoiled sausage to be handled by employees in the kitchen. Do not put product into the sausage cooler. Even though the product may be trimmed free of the visible discoloration it has, nonetheless, a high bacteria count and will contaminate other sound product.

6) Under no circumstances is it wise to reprocess returned, out-of-condition sausage. Even though the surface greening bacteria may be killed in processing, the handling of the discolored product will re-infect equipment and employee's hands and clothing. It is even recommended that a separate delivery truck be used to pick up discolored product and then be thoroughly washed.

7) Use caution in producing beyond plant capacity. Too much sausage on trees may result in a poor smoke, inadequate cook, and inefficient drying of the product after processing. In general, it has been observed that surface greening takes place in houses that give a light smoke.

To eliminate the occurrence of green cores the following steps are recommended:

1) Practice good sanitation in preparing the sausage mix in order to keep the load of greening bacteria to a minimum. The source of green coloring, although not exactly known, is found in the product itself. The dis-



Dr. Niven and Dr. H. R. Kraybill, director of AMIF, study results of field work conducted in actual plant investigation into sausage discoloration problems.



At left: L. G. Buettner, bacteriologist, scrapes green core bacteria from sample of sliced, pressed ham received by AMIF from a packer.



Lower left: Dr. C. F. Niven, Jr., head bacteriologist, examines culture under microscope to determine species of bacteria and the count.

Below: Buettner and Dr. Niven examine samples of cultured bacteria obtained in sausage discoloration investigation.



colored portion is at the center of the product and not present at the surface where the heat of processing has killed the bacteria; consequently any practice which encourages the growth of bacteria should be avoided.

2) Do not re-process out of condition sausage. Calculations have shown that one pound of green core contaminated bologna remixed with 100 lbs. of fresh mix had a bacterial count of 50,000,000 per oz. Remaking off-conditioned product only intensifies the difficulty of eliminating the causative bacteria. (Dr. Niven points out that taste or smell of the product has no bearing on the question. The core can be trimmed free, but will reappear in two to three hours after slicing. Chemically the sausage may be sound, but it will not sell.)

3) Make certain that all sausage reaches a core temperature of at least 150°F. If green cores continue to persist, even higher processing tempera-

tures may be necessary. Carefully check the equipment in order to eliminate the possibility of pockets where inadequate heating might take place.

Dr. Niven states that without exception green coring results from under processing and is experienced with the larger sausage products whose centers do not reach the required thermal temperature.

4) Refrigerate the finished sausage adequately in order to prevent or retard the growth of greening bacteria which might have survived inside of the sausage.

5) Avoid long holding periods of the finished sausage, either in the plant or in retail outlets.

Although the cause of green rings is largely eliminated through the streamlining of the modern sausage processing operation, the following suggestions are a good insurance against their possible occurrence:

1) Streamline the sausage manufacturing process as much as possible without the impairment of adequate curing.

2) Avoid long holding periods of sausage mix or any of the meat ingredients at temperatures above 40°F.

3) Avoid the use of any meats in the sausage mix that are of doubtful quality.

4) Keep alert for any faulty pieces of equipment (such as the stuffer) that may introduce very large numbers of bacteria into the sausage mix.

5) Practice good sanitation in the handling of meat ingredients and the sausage mix.

The steps outlined will eliminate the causatives of the various greening problems. However, not only must management be aware of what these steps are, but it must see that they are being followed within the kitchen. Lip service will not prevent greening.

Wilson Earns \$1.79 Share Compared to \$1.59 in 1950; Dollar Sales Also Up

WILSON & CO., INC., reported net earnings of \$4,746,228 for the fiscal year ended October 27, 1951, compared with \$4,337,038 in 1950. After paying dividends of \$4.25 per share on the preferred stock, the balance of net earnings amounted to \$1.79 per share on the common stock. Holders of common stock were paid \$1.00 per share. Last year net earnings were \$1.59 per share.

The company established a new record in dollar sales at \$823,556,802. This was an increase of 16 per cent over sales of \$708,777,211 for the preceding year. The president's report to stockholders stated that the greater part of the increase was due to increased selling prices inasmuch as the over-all volume of sales, in terms of pounds and other quantities, was approximately the same as in the year previously.

Working capital at the close of the fiscal year 1951 amounted to \$49,574,558 compared with \$49,581,074 at the close of 1950. Higher costs of livestock, materials, supplies, wages and other operating expenses made it necessary for the company to invest more dollars in inventories in order to carry on normal business. These added requirements were met by increased borrowings from banks.

During the year the company's mortgage indebtedness was reduced \$929,000 and 5,000 shares of the \$4.25 preferred stock were retired, both reductions in accordance with sinking fund provisions.

The report noted that at Kansas City, Kans. a beef plant acquired a year ago and an adjoining pork plant which was under construction were flooded on July 13, 1951. Construction problems and the flood delayed the completion of the new pork plant but it is now in full operation. Fortunately, operations were being conducted on a reduced basis at the time of the flood. Losses of inventories and damage to property would have been much greater if Wilson had not disposed of its old plant in December 1950. Flood damage and loss on the sale of the old Kansas City plant were reported at \$1,034,879 net after taxes.

President Edward Foss Wilson discussed briefly the effect of controls on meat packing operations.

"Meat production and distribution was disrupted by price controls during the year, especially in the case of cattle and beef. Fortunately, however, plans



E. F. WILSON

already under way for increased meat production have only been confused and delayed, but not yet thwarted. Total meat production will be larger in 1952 than last year. Substantial increases are expected in beef, veal, lamb and mutton, and liberal supplies of pork will continue.

"Our experience with price controls in 1951 demonstrated that increased production is the only way that higher meat prices can be avoided when national employment and incomes are increasing. Financial losses to meat processors and distributors who comply with the regulations are inevitable when prices are fixed by controls at levels below free-market prices. Sooner or later controls also discourage production, which results in less meat for consumers than would be available under free-markets.

"Farmers and ranchers have done a remarkable job in more efficient production of feed and meat animals, in orderly marketing and in producing what the consumer wants as reflected through free-market prices. It is to be hoped that the economic system of

OPS Charges Some Packers Are Leaving Excess Fat on Certain Pork Cuts

The OPS regional director in Chicago alleged this week that certain meat packers have "bilked" customers out of more than \$1,000,000 in the Chicago area by leaving too much fat on pork cuts. Michael Howlett, the director, told a news conference that he intended to file complaints against 19 packers in federal district court, charging violation of OPS regulations.

Replying to the charge, the American Meat Institute issued the following statement:

"Each hog is an individual animal and packers buy them as they come to market. Some, naturally, have more fat on them than others. If the OPS experts can find a way to put the same depth of fat on each hog, they can do what nature can't.

"We went through a fat fiasco during OPA days and pointed out that pork loins naturally have depressions in the flesh here and there and that, consequently, fat thickness may be greater or less at one point on a loin than at other points. Moreover, there are quantities of lean loins and heavy loins on the market and the consumer can get what he prefers. So can the retailer. Some people like fat meat, some like it lean. They should be able to get what they want."

As a matter of record, in recent weeks practically all pork cuts have been selling well below OPS ceiling prices.

incentives and enterprise, which has stimulated this progress, may soon be fully restored so that we may enjoy the fullest the great potential for more and better meat-food products in the future."

The consolidated statement of income and retained earnings for the 52 weeks ended October 27, 1951, of Wilson & Co., Inc., and its domestic and foreign subsidiaries, follows.

Net sales and operating revenue	\$823,556,802
Dividends and interest on securities and miscellaneous other income	335,681
	\$823,892,483
Less:	
Cost of goods sold, including provision for replacement of "last-in, first-out" inventories but excluding items below	\$746,687,316
Selling, general and administrative expenses	55,996,328
Contributions to employees' retirement plan	1,370,926
Depreciation	3,314,359
Taxes (other than on income)	6,211,700
Interest and amortization of debt discount and expense on First Mortgaged 3% Bonds	383,003
Other interest	1,534,100
Minority interest in net income of subsidiaries	55,000
Provision for taxes on income	
Federal income tax	\$2,900,000
Foreign income taxes	3,692,227
	3,502,227
Net income	\$ 4,740,228
Earnings retained at October 28, 1950	48,000,650
Excess of recorded value over cost of preferred stock retired	27,238
	\$ 52,775,116
Deduct:	
Dividends paid in cash—	
On \$4.25 preferred stock (\$4.25 per share)	\$ 94,229
On common stock (\$1.00 per share)	2,116,427
Extraordinary losses and expenses resulting from sale of old Kansas City plant in December 1950 (\$1,055,817) and from Kansas flood (\$956,842), less applicable reduction in federal income tax (\$977,780)	1,034,879
Earnings retained and used in the business at October 27, 1951	\$ 48,674,581

Yellow Oleo Legislation Sought In New York State

Removal of New York State's ban on yellow oleomargarine is sought by a bill introduced in the state legislature to carry out a recommendation by Governor Dewey. Similar to proposals unsuccessfully offered at many previous sessions, the bill is expected to face continued strong opposition from legislators representing rural areas.

It would legalize the manufacture and sale of yellow oleo and would allow the use of such margarine in public eating places provided a sign reading "Oleomargarine Used Here" was displayed prominently and provided each serving was in triangular form or accompanied by a label identifying it as margarine. The measure would impose no tax either on individual packages sold in stores or on restaurants using margarine, as proposed last year.

Take Guessing Out of Heat Control

New indicating instrument allows quick check on all heat and chill processing through centralized system.



Employee above inserts resistance bulb probe into centrally located meat loaf mold in processing unit. Tubing passes through door jamb to outlet box. By simply flipping a switch, Fred Kaslin (wearing hat), plant superintendent, can check internal temperature on a number of operations at any time during the processing cycle. Thores Johnson, general manager, records latest readings.

THE controlling factor governing production of heat-processed meats is internal temperature. To be properly processed, the meats should reach an internal temperature of about 150° F.

This, it is generally agreed, is a thermal temperature that will assure a sound product. Many houses go beyond this range in attaining a product they desire. One midwestern packer, for example, brings the internal temperature of its canned ham to 176° F. However, to go beyond the desired temperature is not economical as higher ranges result in greater shrink. While the fat of the meat will not shrink out greatly under average processing temperatures, the moisture will.

This knowledge is basic to the meat industry, if for no other reason than the MID requirement that internal temperatures of 137° F. be reached to inhibit trichinosis and 150° F. for pasteurized-type products such as canned ham. (It is understood, of course, that the trichinosis temperature is generally exceeded in virtually every type of processed sausage.)

The prevailing practice of determining the internal temperature centers around a temperature and time relationship. Properly instrumented processing units, such as air conditioned smokehouses, hold a constant temperature that has permitted a working correlation between house temperatures and product. The higher the house tem-

perature, the higher the internal product temperature. The relationship between house and product temperature forms the basis on which processing times are calculated. This relationship is similar for other processing units such as vats and Jourdan cookers. Experience has established a time-temperature formula which generally is checked at the end of the cycle with a processing thermometer.

Recent refinements in instrumentation permit the determination of the exact internal temperature of the product at any time during processing without handling the product or removing it from the processing unit. The media of heating, be it steam, water or air, does not affect the ability of the instrument to give a correct internal temperature reading. Any number of processing units such as smokehouses, cooking vats, Jourdan cookers, etc., can be instrumented for a rapid sequence reading.

The new indicating device, known as the Tipper Internal Temperature Indicator, was developed by M. J. G. Tipper, Sacramento, Cal., through extended tests at the Made Rite Sausage Co., Sacramento, Cal.

When the value of the instrument had been established through initial experiments, the kitchen's management equipped its entire processing setup with the internal temperature indicator.

Not only does the unit permit exact

degree control, but it permits plotting of the internal degree curve in relation to processing temperatures. While exact figures are not available, the unit has reportedly reduced shrinkage. At the same time, all product is processed to the correct internal temperature to safeguard against spoilage. Plotting internal temperatures will, it is said, permit management to determine the relationship between shrinkage and temperatures. Given sufficient house capacity, the data might indicate the desirability of attaining a specified internal temperature at a lower house temperature.

Work done at the Made Rite kitchens established a definite correlation between smokehouse temperatures and shrink. The higher the smokehouse temperature, the greater the shrink. Of course, the higher temperature requires a shorter processing time, however, in view of the value of meat products it might be more economical to expend an extra hour of processing time if it would lower shrink by half a per cent.

A sausage kitchen is normally not too concerned with its chilling operation. Yet, correct chilling is important. Proper chilling reduces shrink, firms the product and, most importantly, safeguards its quality. The new internal temperature indicator uncovered some interesting facts at the Made Rite kitchen. Meat loaf, whose processing

(Continued on page 31)

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Producers and Distributors of Beef and Pork Casings
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Tobin Sales Rise But Net Declines

TOBIN PACKING CO. reported earnings, after taxes, of \$993,419 for the year ended October 27, 1951, compared with \$1,156,010 in the previous year. Earnings on common stock, after preferred dividends, were 98c per share compared to \$1.18 in 1950. While sales in dollars increased 13 per cent from 1950, total sales tonnage decreased 3 per cent.

In the 1951 year, sales amounted to \$1,224,976,669 against \$1,080,838,229 in 1950. Tonnage for the two periods was 306,243,132 lbs. and 315,838,613 lbs. in 1950. The decline in tonnage resulted entirely from a 21 per cent decrease at the company's Estherville, Ia. beef plant, caused by OPS restrictions, according to the report to stockholders by F. M. Tobin, president. "Although the net income which represented .8 per cent of the sales dollar was too low, we feel that it was as good as could be expected under the conditions that existed," he stated.

"Adequate profits are imperative in the successful conduct of any business. Our net profit on sales should be from 2 to 3 per cent, rather than the .8 per cent we were able to make during the year just ended. Because of higher livestock and meat prices more capital is required to operate a meat packing business than ever before. More working capital is needed to carry inventories and receivables. Plant and equipment replacements require increased capital. Such funds must come from profits. Adequate profits are required to provide funds for debt retirement, as well as the payment of reasonable dividends. Profitable operations are also important to the welfare and security of employees."

The report pointed out that profits of the Tobin Packing Co. before taxes for 30 weeks to June 1, 1951, were ahead of the same period in 1950, but that the company lost money in July and August, as shown in the tabulation:

Profit or loss*	1951	1950	1949
before taxes			
June	\$ 41,566	\$ 41,647	\$ 185,125
July	93,486	301,149	448,725
August	11,595	256,455	404,163
	<i>963,815</i>	<i>\$599,261</i>	<i>\$1,088,013</i>

*Loss indicated by italics.

"During that period our normal profit margins on many products were wiped out and on others the losses were so severe that it was necessary to discontinue producing these products," Tobin explained. "At this time, with plentiful livestock supplies and because of the seasonal trend, meat products are selling below ceiling

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F. M. TOBIN

SOAK your wire-haired hogs in an Oakite scalding solution, and get results like these:

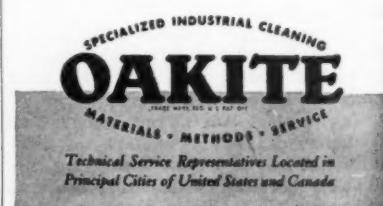
Production stepped up from 170 to 233 hogs an hour.

Only 7 out of 647 hogs retained for further shaving.

Potent Oakite solution quickly softens bristles, helps make hair removal quicker, more thorough. Carcasses come out clean, free of scurf, easy to handle.

Other advantages, too: No damage to hides. Less drag-out of solution. No insoluble deposits on equipment. Scalders stay clean. Economical. Average solution uses only 4 to 8 pounds of Oakite compound to 1000 gallons of water.

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prices. We are now operating in a free economy and this condition should continue for several months. It is clearly demonstrated that the law of supply and demand is the best regulator of prices."

On October 27, 1951, the company's working capital amounted to \$5,980,030 compared with \$6,083,973 at the close of the previous year. The ratio of current assets to current liabilities at the end of the fiscal year 1951 was 2.06 to 1. The comparable ratio at the end of the previous fiscal year was 2.48 to 1.

The construction program at the company's Albany plant is expected to be completed in the summer of 1952. A report on operations also revealed that on February 19, 1951 the company issued 9,573 shares of its common stock at \$9 per share in part payment for a four-story brick warehouse building at Fort Dodge, Ia., containing approximately 78,000 sq. ft. of floor area with elevators, coolers, garages and railroad siding. This property was capitalized for its acquisition cost of \$101,436.

The consolidated statement of earnings, Tobin Packing Co., Inc., and wholly-owned subsidiary companies for the year ended October 27, 1951, follows.

NET SALES	\$122,497,669.44
Other Income	
Prior Years' Federal Income and Excess Profits Tax Adjustments	33,613.47
Reduction of Allowance for Collection Losses	32,819.16
Miscellaneous	168,845.03
	235,277.66
Less	
Manufacturing Costs, Packing, Shipping, Delivery, Selling and Administrative Expense	
Livestock, Meats, Ingredients and Other Merchandise	101,285,482.84
Salaries, Wages, Other Compensation and Social Security Taxes	12,021,252.80
Employee Retirement Fund Contributions	216,817.73
Provision for Depreciation	587,718.27
Other Supplies and Expenses	6,356,581.72
	120,467,883.36
Other Deductions	
Interest	306,025.48
Non-Operating Real Estate Expenses, Less Rent Income	10,113.00
Miscellaneous	18,836.68
	334,975.16
Provision for Federal Income Taxes	936,700.00
NET EARNINGS FOR THE YEAR	993,418.58
Barnings Retained for Use in the Business at Beginning of Year	5,996,943.37
	6,990,361.95
Deduct Dividends Paid	
Preferred (\$7.00 Per Share)	158,879.00
Common (\$6.00 Per Share)	500,627.85
	668,506.85
EARNINGS RETAINED FOR USE IN THE BUSINESS AT END OF YEAR	\$ 6,321,855.10

Hygrade Sales, Net Up

Hygrade Food Products Corp. and subsidiaries reported a net profit for the year ended October 27, 1951, of \$752,413, or \$3.16 a share, compared with \$61,046 or 26¢ a share in the preceding fiscal year. Net sales in 1951 were \$142,780,741, against \$105,371,193.

Ground Meat Law for Michigan Being Drafted

Legislation is being prepared to present to this year's session of the Michigan state legislature which would have the effect of bringing all ground meat processed for retail sales under the same high standards required of sausage. It would give the state control over hamburger, chili con carne and meat loaf.

According to Miles A. Nelson, marketing and enforcement chief of the state Department of Agriculture, processors and wholesalers of ground meat are behind the proposals, although there is still some difference of opinion on the basis for deciding quality.

Specialty Steaks Put Under Processed Beef Order

In Amendment 1 to SR 61 to the GCPR, effective January 19, 1952, OPS has placed specialty steaks under the processed beef regulation. These products have been under the GCPR. The Amendment changes follow:

- 1) It allows the addition of increased raw material costs to specialty steaks;
- 2) It gives a more liberal option in selecting the base period;
- 3) It relaxes the reporting requirements by permitting monthly samples instead of complete reports, and
- 4) It gives processors buying from hotel suppliers and combination distributors a pass through for increased costs up to 75¢ per cwt.

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...when we added ZEST!"

Says Leading National Packer

The simple addition of wonder-working ZEST—Staley's Monosodium Glutamate—brought about a substantial increase in pork sausage sales for this major national packer. ZEST is doing the same thing for packers all over the country because it magnifies the flavor and taste appeal already present in meats. All meats taste better... sell better when you use ZEST!

ZEST is simple to use. Just add to your cutter with your spice and seasonings—and see the difference in flavor!

Send TODAY for full details about ZEST



Staley's Monosodium Glutamate

A. E. STALEY MFG. CO., Decatur, Ill.

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Make up two patties of pork sausage. Add $\frac{1}{4}$ tap. of ZEST to one patty. Fry both patties as usual. Taste the ordinary patty... then taste the ZEST patty. See for yourself what a world of flavor difference ZEST makes!

Don't just add ZEST to your product—add it to your Sales Story as well! ZEST users had the greatest success with it when they told the trade about it! They did sampling, they let butchers and consumers taste the difference ZEST makes. Then they bought... and kept on buying!

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Holmes Blasts Controls as Harmful Influence on Economy

PRICE controls in the livestock and meat industry were termed a "major business problem" by John Holmes, president of Swift & Company, in his address to shareholders at their sixty-seventh annual meeting on Thursday.

"At the present time prices, particularly pork prices, are lower because more meat is available," Holmes declared. "More livestock is coming to market as it always does during this season of the year. As a consequence, we have not been so greatly harassed by price ceilings. However, arbitrary government price controls are still for us an important fact of life.

"Our experience during the hectic days of OPA and during much of 1951 with OPA clearly demonstrates one thing. The greatest benefits of price control go to unscrupulous violators who cash in on the black market. The livestock producer gets confused and discouraged; the consumer gets little, or at best temporary, price relief; the law-abiding meat packer suffers a profit squeeze, loses volume, and is unable to carry on his business efficiently; distribution patterns are upset; employees of established packers lose earnings through lay-offs.

"There are many disadvantages in attempting to stabilize prices by establishing price ceilings," Holmes warned. "This kind of stabilization doesn't produce more meat. Nor does it move meat into markets where it is needed. It doesn't even guarantee that consumers can buy meat at ceiling prices.

"Price controls reduce the flexibility of our productive system. An economy made rigid by fixed price ceilings cannot adjust itself to the changes that are constantly taking place, or which ought to take place, in a progressive nation. New discoveries, new ways of doing things, new uses for old products, new consumer demands—these are the essence of a rising standard of living. Price changes are not only the signals that call these developments to our attention. They are the incentives that prompt us to take advantage of them, as producers and as consumers. To freeze prices is to blot out these signals and to destroy these incentives.

"Experience has shown that, year in and year out, people spend about the same proportion of their income for meat. In free markets the amount of money in the hands of consumers and the amount of meat in the nation's meat cases determine meat prices. The



JOHN HOLMES

issuance of price regulations cannot change this economic fact. . . .

"The current demand for meat, while still strong, has been partially checked by various indirect controls on our money supply, such as credit controls, taxes, etc. Recent price declines can't be attributed to any beneficent efforts of OPS. In this connection, it is well to remember that OPS merely sets price ceilings and does not determine actual prices.

"While lower prices have eased the situation temporarily, we are still experiencing many of the disadvantages of price control regulations. In an effort to enforce certain ceilings, the OPS has issued orders which prevent efficient operations. And these remain in effect even when prices are below ceilings.

"As one example, OPS regulations specify uniform methods of making various beef cuts. By ignoring OPS cutting instructions and cutting as the customer wishes, an advantage up to a cent a pound can be gained over law-abiding operators. This cent a pound may seem small. But remember—our net profit on meat operations over a period of years has averaged only a fraction of a cent per pound."

The Swift president reviewed the complex controls as they have affected the beef business. Cattle slaughter in some weeks, he reported, was cut to less than half that of the previous year. Complexity of the regulations made it easy for unscrupulous operators to circumvent the law.

Easy Not to Comply

"These sound like difficult regulations to live with, and they are. But that is not the point I wish to make. I want to emphasize how it is possible not to comply, if one is so disposed.

"An OPS agent could be out in the stockyards all day and not be able to observe any violations. Even if he were suspicious of some meat packer, he couldn't do anything about it right away. If he went to the meat packer's books, he would have little to check. He would have to wait until the end of the month to see how the calculations came out.

"It is clear that it is a long trail between the actual transaction and the point where detection is possible. And along that trail are many opportunities for the violator to cover his tracks. By juggling weights, purchases at above-compliance prices can be made to appear to have been within compliance.

"Those who pay more for live cattle than compliance prices can gain only if they sell the beef at higher than ceiling prices. And there are many ways to do this. A simple example, and one most difficult to detect, is to show false weights on invoices, or to give or receive silent side payments, while keeping the records in order. The latter

method provides not only black market income, but probably also in many cases tax-free income.

"These are but a few of the ways to dodge the regulations. These and many more have been recognized in official documents by both OPA and OPS."

"We are greatly concerned with the policy of OPS in following the downward trend of prices with new and lower ceiling prices, as was done recently in the case of hides, glycerine, wool, tallow and soap," Holmes said. "There were hints of this in the pork ceiling order issued last fall, even though hog prices were then below parity levels. Coming at a time when hog producers were planning their 1952 pig crop, even the suggestion was depressing.

"Disrupted, abnormal markets can be expected under price controls. Fixed ceilings, with no allowance for seasonal variations in prices, take away the normal incentive for producers to time their marketings in a manner that tends to even out the flow of meat from livestock ranches and farms to consumers."

Just a few weeks ago the U. S. Department of Agriculture predicted a 9 per cent reduction in the 1952 spring pig crop.

"I suspect," Holmes said, "that this reflects to a degree at least, the discouragement brought about by restrictive regulations."

The cost of providing OPS with detailed reports and the clerical and accounting procedures involved in computing and recomputing ceiling prices amounts to hundreds of thousands of dollars to Swift & Company.

"The tremendous cost, in money and manpower, of the price control program to business and industry, and to the taxpayers is appalling," the Swift president declared.

"We can't cure inflation by trying to peg prices with ceiling orders," Holmes emphasized. "High prices are not the cause of inflation. They are the end result. If we do something effective to prevent an over-supply of money and credit, and some headway has been made on this, those unimpeachable factors of supply and demand—operating in a free market—will take care of prices."

Emmart Earnings Rise to \$6.44 Share in 1951

George W. Cook, president, Emmart Packing Co., Louisville, Ky., reported recently that the company's sales in 1951 were 25.51 per cent higher than in 1950 and that earnings, after taxes and depreciation, were equal to \$6.44 for each share of common stock compared to \$5.17 a share of common in 1950.

The company has paid dividends every year since 1937, Cook said, and the dividends have been increased from year to year. In 1947 \$3.50 per share was paid while in 1948 it was increased to \$4 per share.



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You can depend on Fearn's Antioxidant, just as you can depend on all Fearn products. Before your order is shipped it must meet with every one of Fearn's many strict quality requirements. A coded Fearn Quality Control certificate is placed on its container as a sure guarantee of quality. Fearn's Antioxidant meets all requirements for use in Federally Inspected Establishments.

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UP & DOWN

THE MEAT TRAIL

Morrell Announces Plans to Build Sewage Treatment Plant

Plans to construct a sewage treatment plant on its own property have been announced by John Morrell & Co., Ottumwa, Ia. The treatment plant will be located on property south and east of the plant proper and well removed from residential areas.

G. M. Foster, president, who made the announcement, said that the construction of a sewage treatment plant had been under active consideration for some time and that plans and specifications and other preliminary work would get under way shortly. All plans and specifications will be submitted to the State Department of Health for approval. The Morrell firm has retained Robert J. Ellison, a St. Paul, Minn., engineer with considerable experience in the field. He will work under the direction of R. W. Ransom, superintendent of technical operations.

The decision to proceed on the construction of a sewage treatment plant for the wastes emanating from the Morrell plant was based on findings of Dr. C. E. Gross, director of the chemical and research laboratories.

Had the Morrell firm not made the decision to build its own plant the city would be faced with the problem of building a much larger plant than is now necessary. Morrell officials say it is too early to say when construction work will begin and impossible to estimate the total cost of the treatment plant at this time.

Hammond, Standish and CIO Local Extend Contract for 90 Days

Hammond, Standish & Co., Detroit, and its employees have agreed to extend their unique "profits-or-no-pay" contract for 90 days. Under this arrangement, weekly paychecks for the officers and employees will depend solely on the company's success in staying away from bankruptcy. The plan has been in effect since October.

Ralph R. Goldsmith, attorney for Local 190, United Packinghouse Workers, CIO, reported that payrolls have been met regularly each week and there are no indications the plan would not be a success. The company has been able to recall about 260 of its 300 employees.

Hammond, Standish was forced to shut down last August because of heavy debts. A plan to allow the company to pay off its debts over a five-year period is pending in federal bankruptcy court.

THE EARLY SETTLER

The city of El Paso, Tex. starts each year with a colorful and spectacular Sun Parade. Theme of the seventeenth annual event, January 1, 1952, was "The Fabulous Southwest."

One of the most unusual floats was the entry of the Peyton Packing Co. of El Paso, containing a 90-ft.-long diamond-backed rattlesnake. It was designed by Charles Chauvet, the company's master mechanic, who billed the



rattler as an early settler in the Southwest. The coiled reptile, with its head reared 10 ft. in the air, was made to scale. A live rattler in El Paso Reptile Garden in a city park was the model.

Every item that went into the construction of the snake on the float was made by hand including the 4,000 scales, each 8 in. long and 4 1/2 in. wide. Behind the snake was a 14-ft. barrel cactus. So that the sound would be realistic, a recording was made of the actual rattling of a live rattler. This, amplified, was rebroadcast as the float moved along the parade route.

Canada Packers Limited Makes Several Executive Appointments

J. S. McLean, president, Canada Packers Limited, has appointed W. R. Parliament as manager of the St. Boniface unit, succeeding Joseph Harris who resigned. In another change, G. A. Schell, formerly plant manager at Toronto, was named assistant to the president. W. W. Lasby, formerly Toronto provision manager, has succeeded Schell as plant manager at Toronto. McLean also announced the appointment of L. R. Cameron and R. G. Barton as assistant plant managers at the St. Boniface plant, in addition to their duties of manager of the beef department and sales manager, respectively.

PERSONALITIES and Events

OF THE WEEK

►Victor Conquest, vice president, Armour and Company, Chicago, and general manager of its research division, was one of ten Chicago civilian officials who directed technical research during World War II who were honored this week by the U. S. Army. The awards were made in ceremonies at Navy Pier. Curtis E. Maier, general manager of research for the Continental Can Co., was also among the group honored.

►Bryan Brothers Packing Co., West Point, Miss., is constructing a large new refrigerated pork curing room and freezer building which will increase the production capacity considerably. The plant has a processing capacity of 90 hogs and 22 cattle an hour.

►Emmart Packing Co., Louisville, Ky., has moved its offices from the plant at 1202-1218 Story ave. into a new two-story office building next door. This gives the plant 14,525 more sq. ft. of floor space for plant use. The office building was built and equipped at a cost of \$100,000.

►Mrs. E. E. Brice, president, Great Lakes By-Products Co., Chicago,



G. WILLIAMS

recently announced the appointment of Giles J. Williams as general manager. Williams has served a total of 18 years in the feed and fertilizer departments of the company. Before that he was assistant manager of the by-products department, Armour and Company, Chicago. His present duties with Great Lakes will include control of production at the company's principal animal feed plant at Blue Island, Ill.

►Among the passengers aboard the marooned San Francisco-bound streamliner this week was George H. Elliott, owner of G. H. Elliott & Co., Chicago hide broker. He was on his way to San Francisco on business.

►Jean Vernet, formerly manager of the Hormel institutional department, resigned to become vice president of

Several Meetings Scheduled In Connection with WSMPA Meeting

The annual convention of the Pacific Coast Renderers Association will be held at the Biltmore hotel in Los Angeles, Friday and Saturday, February 15 and 16, 1952. The Friday morning session of the convention will be devoted to talks on rendering tallow and animal feeding materials. On Friday afternoon there will be a tour of one of the local soap plants. The Saturday morning session will be devoted to association business with one or two short talks. Saturday evening the annual banquet and entertainment will be held in the Music Room of the Biltmore.

The renderers' group has invited members of Western States Packers Association who wish to remain following their annual meeting to attend the Friday sessions and the banquet on Saturday.

The National Hide Association has called a regional meeting of their members in the West to be held in the Biltmore on February 13. Those members will also hold a joint meeting with the WSMPA hide committee at 10 a.m. that morning. Short talks will be given by D. O. Kibbler, president of the National Hide Association, and Milton Katzenberg, vice president, New York Commodity Exchange.

the Anderson Hotel Co. Vernet was at one time chef of Rector's Restaurant in New York city and also of the United Hotel Corporation. For some years he was catering manager of the Hotel Nicollet, Minneapolis. He was with Hormel for 20 years but during the last two winters had spent some time making a survey for Pan American Airways of their chain of large hotels in Central and South America.

► **Harvey Morris**, proprietor of the Morris Livestock Co., Charlotte, N. C., has taken over the K & W Packing Co., located south of Shelby, N. C. The packing plant serves a ten-county area. Of modern brick design, it was constructed three years ago. Cooler capacity is 250 head of hogs and cattle. ► **Carl J. Abell**, formerly superintendent of the Cleveland Provision Co., Cleveland, O., and more recently superintendent of the Hughes Provision Co., Cleveland, died suddenly on Sunday, January 13. Having spent many years in the industry, Abell was well known by meat packers.

► A fire which swept through the Land-Keller Meat Packing Co., Shawnee, Okla., destroyed the building and equipment in it. **Grover Keller**, co-owner, said that the plant would be rebuilt. **Ralph Land** is also co-owner of the company.

► The California Packing Co., Springfield, has completed extensive improvements at its plant. The office has been enlarged and modernized, new refrig-

erated lockers have been installed and doubled in area. The company distributes within a 50-mile radius of Springfield. **William Masterson** recently purchased an interest in the company.

► **George Calhoun**, general manager of Merchants Wholesale Meat Products, Marquette, Mich., in a year-end statement recently, warned of "the injurious effects of direct controls on meat and livestock."

► **William McCullum**, a 101-year-old retired employee of the Chicago plant of Armour and Company, died recently. At the time he retired in 1931 he was night superintendent.

► **Sam Spicer** and Associates have sold the Greenville Packing Co., Greenville, Ala., to **Cohen E. Stapp**. The plant is being completely remodeled. The firm, to be known as Buco Quick Freeze, will provide a complete locker service in addition to slaughtering and processing meat.

► **Thomas J. Ridge**, 60, who was in charge of sales activities for the Armour and Company unit in Pittsburgh, Pa., died recently.

► A recent fire in the smokehouse of the H. and H. Provision Co., Newark, N. J., caused about \$5,000 worth of damage. **Harry Pulver**, owner, said almost all of the 2,000 to 2,500 lbs. of meat in the building were destroyed by the fire or by water.

► **Louis Sonin**, 63, who for a quarter century or more slaughtered cattle and fowl in Milwaukee, Wis. packing plants in accordance with Jewish Orthodox requirements, died recently.

► **Erskine C. Curtis**, 72, retired cashier of Swift & Company, National Stock Yards, Ill., died recently. He had retired in 1948 after 48 years with Swift.

► **H. H. McVey**, Kingan & Co., Richmond, Va., hospitalized since before Christmas, has returned to his home, much improved in health.

► **B. H. King** and **H. L. Hackney** recently leased the locker plant in Perry, Ga., and converted it into a packinghouse. The principal items the company distributes are fresh pork cuts, cured meats and country sausage.

► **Bedford K. Dickerson**, 43, claim manager for Wilson & Co., Kansas City, died recently. He had been ill with a heart condition.

► **Julian L. Boley**, 58, who operated a slaughterhouse from 1936 to 1941 in Kansas City, died recently.

► **Leroy W. Cornwell**, 78, retired owner of a meat packing business in Jackson, Mich., died recently. He headed the Cornwall Beef Co. from 1900 until he retired in 1936. The firm had been established by his father.

► **Fred Turner**, owner of a small packing plant at Chandler, Okla., has inaugurated a profit sharing plan in the business. He said that the first step in creating better service is giving his employees the best possible working conditions. The initial move in this effort is the plan whereby each em-

ployee will share in business profits. ► A new wholesale meat operation, the Farmers Meat Market, Inc., opened recently in Dallas. **Mervin Weil**, manager, said it will cater to hotels and restaurants and will distribute a full line of smoked meats, sausage, poultry, seafood and kosher items.

► **Frank C. Bailey**, 78, retired department superintendent, Armour and Company, Oklahoma City, died recently after a long illness. He retired 13 years ago.

► **W. B. Howell**, manager of the Dallas, Tex. plant of Swift & Company, was named 1952 president of the Dallas Agricultural Club.

Some Consumers Prefer Lean Beef, Survey Shows

A recent preliminary study on consumer preference regarding cuts of beef with different amounts of fat indicates that some livestock producers may be attempting to get more fat on their animals than the average housewife desires.

For the survey, about 75 people living in Columbia, Mo. were selected at random from the city directory. They were invited to purchase meat from a self-service case where two unmarked grades were on display at the same price. The price was slightly above the wholesale level, and both grades of meat were marked at the same price. All meat was cut and wrapped in cellophane in the same manner. Hence the only problem for the housewife was to select the cut of meat she most wanted for her family.

Only a limited amount of meat was retailed to the people in the test, on November 10 and November 17, 1951, and at both times the consumers were interviewed when they purchased the meat. They were later interviewed after they had cooked the meat for their family.

It was found that some people did not know that meat is graded and that the chief criteria used in selecting the meat was the appearance of each cut in relation to previous experience in cooking. Although the better grades of meat usually contain more fat, both as to finish and marbling, the consumer tended to purchase the leaner, lower grades of meat despite the fact that the meat was sold at the same price. Also, consumers tended to make their selections from the center of the meat case regardless of the grade of meat. Some of their remarks made during the interviews were difficult to evaluate. For example, some referred to a cut of meat as being "pretty."

After making a full-scale study, it is hoped to learn more about what relationship exists between wholesale grades and consumer preferences.

The research work is a cooperative project by the departments of home economics, animal husbandry and agricultural economics, University of Missouri.



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Wise and efficient use of available stainless steel stocks can go a long way to making sure that all defense and industry needs are met.

Getting the best available materials for your job is a vital first step—Crucible, pioneers in the development of stainless steels, urges you to take full advantage of our metallurgical staff and stainless fabricating specialists. Their wealth of experience—based on thousands of stainless applications—can help stretch your stainless supply. There is no other metal that can work the same "miracles" as stainless, and these Crucible metallurgists can help you select the best available stainless grades for your needs.

It's up to you to make every bit of stainless count—we're equipped to help you do it. When your problem is stainless—call on us.

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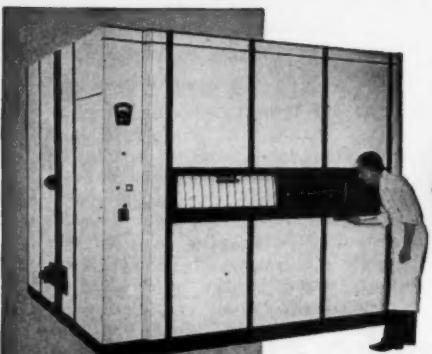
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OVEN COMPANY

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Perfect Loaves
FASTER!
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**ADVANCE
MEAT OVENS**

... no more cracked or burned loaves!

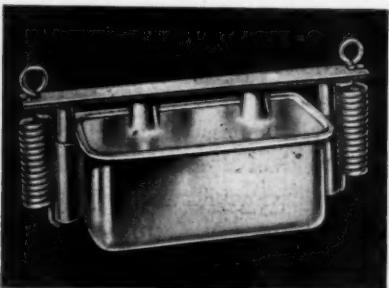
Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-engineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

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Write for full details—or a trial mold

THE GLOBE COMPANY

4000 S. Princeton Ave.

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GLOBE-HOY HAM BOILERS

Insist on these features in the Ham Boilers you buy: Sanitary, heavy gauge stainless steel, one piece cover, easy to clean, no tilting and no repressing necessary. Speed up production and cut costs amazingly. Available from stock now!

**Oil Chemists to Meet
In Houston April 28-30**

Two important meeting announcements for members of the American Oil Chemist's Society were announced this week. The Shamrock Hotel, Houston, Tex. will be the scene of the annual meeting April 28-30.

Plans for the fourth short course of the Society, to be held at Rutgers university July 7-11, were disclosed. Subjects for discussion will be soap raw materials, soap processing, soap properties, surfactants and syndets, and evaluation methods. Registration is limited to 200.

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- Drawn seamless .072 aluminum alloy
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- Stainless steel handles
- Handles permanently centered
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- Your firm name embossed free on side panels in purchases of 50 or more.

Buy Boss Aluminum Meat Shipping Boxes, light, easy to handle, stack and nest. Simple to clean, they pass the most rigid inspections. Available now! Write for informative literature and prices.

BOSS
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- Drain holes on rim top—Permits draining of rim in any position

CHECK THESE
**15
FEATURES**



THE Cincinnati BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Announce Program for Packaging Conference

Production and merchandising subjects will receive major emphasis at the twenty-first annual Conference on Packaging, Packing and Shipping, held concurrently with the National Packaging Exposition, it has been announced by the American Management Association. The conference will be presented from April 1 to 3, with the exposition remaining open for a fourth day, April 4. Both events will be held in the Public Auditorium, Atlantic City, N. J.

One of the most outstanding features of the exposition and conference will be a graphic presentation of the packaging policies and procedures of the General Motors Company, for which an entire half day will be reserved.

The opening session of the conference, Tuesday morning, April 1, will present two papers, one having to do with a critical examination of the prospective supply situation with reference to materials and equipment, the other concerned with long-range trends in the field of packaging.

Two concurrent sessions will be held on Tuesday afternoon, April 1st. One, a merchandising session, will consist of three papers, on packaging for self-service, consumer testing of packages, and retailer critiques of current packaging. The second concurrent session will be designed essentially for production executives, and will cover such subjects as the establishment of standards for purchasing packaging supplies, and quality control.

Wednesday sessions will be devoted to the General Motor's presentation and to a comprehensive examination of programs for reducing packaging costs. Tentative conference plans call for three case stories to be presented, on an integrated basis.

The final session of the conference will be held on Thursday morning, April 3. Papers will be concerned predominantly with materials handling subjects and the relationship of materials handling to the functions of packaging and packing, as well as an authoritative paper on procedures for cost determination in the packaging operation.

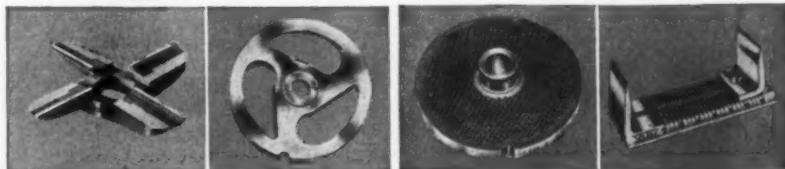
The Packaging Exposition, held concurrently with the conference, will be the largest in the 21-year history of the event. Some 300 companies will participate.

Group Insurance Plans

To enable employers to figure what group insurance coverages they can provide under Wage Stabilization Board Regulation 19 and Resolution 78 (see the PROVISIONER of January 12, page 17), the publishers of the Employee Benefit Plan Review, 166 W. Jackson Blvd., Chicago, have prepared a special group estimate form. Single copies are free.



You'll never get a better buy than SPECO offers you in its performance-proved grinder plates and knives. Only choice metals go into SPECO products, precision ground for long life, trouble-free performance. SAVE time, labor, money with SPECO. Order your replacement requirements NOW!



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SPECO Inc.

"Since 1885"

Gruendler Heavy-Duty Beef and Crackling Grinder



For fast and economical conversion of Hydraulic Cake and Expeller Cake into a uniform meal by-product. Grind your waste into greater profits the Gruendler way.

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SERVING THE INDUSTRY FOR

70

YEARS WITH

The
Caring House

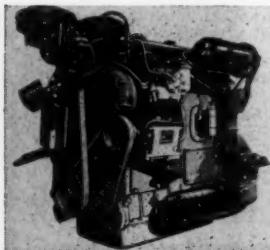
Natural
Casings

BERTH. LEVI & CO. INC.

CHICAGO • NEW YORK • LONDON • BUENOS AIRES • SYDNEY • WELLINGTON

NEW EQUIPMENT and Supplies

UNVEIL 3-CYLINDER DIESEL TRUCK—General Motors Truck and Coach Division has announced a new 2½-ton, 3-cylinder diesel truck, smallest and lightest diesel thus far commercialized for use on American highways. Offering operating economy, durability and extended service life of equipment, the new 110-hp. truck can be used for regular intercity work and for intra-



city hauls of relatively high mileages.

The truck features an electrically-operated shift control for the models with two-speed axles. The axle shift control button is conveniently mounted on the transmission gearshift lever, giving the driver a quick, positive control independent of vacuum or air supply systems. Also new on the trucks are air-actuated hydraulic brakes, which combine air actuation with dual-cylinder brakes front and rear. Some of the vital statistics on the new truck are as follows: CVW, 19,500 lbs.; GCW, 35,000 lbs.; wheelbase, 137, 149, 161, 179, 197 in.; transmission, five-speed overdrive; front axle, 6,000 lbs. capacity; rear axle, single speed or two speed—15,000 lbs. capacity, and compression ratio, 16 to 1.

In engine operation, air is forced into cylinders by a Roots type blower, entering through ports at the lower end of the cylinder,

swirling spent gases out through the twin exhaust valves, and forming the air charge for the next injection of fuel. Individual injectors at each of the three cylinders meter and atomize the fuel under high pressure into the combustion chamber. Compression ignition of the fuel spray, and the resultant power stroke complete the 2-cycle diesel story. Producing one power stroke per cylinder for each revolution of the crankshaft, 2-cycle power gives the equivalent of twice the number of cylinders as a 4-cycle engine.

* * *

CAR ICING STACKER—Ice can be quickly and safely transferred from truck to reefer with this icing stacker that the maker says can be mounted on the bed of any highway truck. Since the floor of the stacker elevating carriage is flush with the floor of the truck body, ice can be easily slid onto the stacker lifting carriage. The stacker carriage floor also serves as part of the truck deck. Lifting is



accomplished by a hydraulic pump connected to a power takeoff, and a hydraulic lifting ram controlled by a balanced spool valve. The valve can be operated from the safety-tread catwalk on either side of the carriage as the operator rides up with the load of ice. Control handles are also supplied on the stationary part of the machine so that a man standing on the truck running board may operate stacker. The stacker is of double telescopic design to provide maximum lift with

minimum overall collapsed height. It is available in 2,000-lb. capacity for 6 cakes of ice and 5,000-lb. capacity for 12 large cakes of ice. The maker is Lewis-Shepard Products, Inc., Watertown, Mass.

* * *

NEW COOLING TOWER LINE—The Marley Co., Inc., Kansas City, Mo., has announced the new Marley Double-Flow Aquatower for use wherever intermediate capacities of cold water are



required. Its height is said to be lower than that of any other cooling tower of similar capacity—7½ ft. for the 150-ton unit. On many buildings parapet walls completely conceal the tower. This is the first tower in the medium capacity range to use the patented Double-Flow principle—one fan utilizing air from two completely open sides. The Aquatower comes in seven standard sizes starting with a 50-ton unit. It is available in all steel or wood with asbestos cement board casing. All parts, including piping, nail-less redwood filling, basin fixtures, fan and motor and distribution basin are readily accessible.

* * *

IN-PLANT ELECTRIC TRACTOR—A "feather-weight" electric tractor, which measures 29 in. at its broadest point, can tow loads up to 10 tons on a level floor. Designed to overcome a basic difficulty of materials handling, the 1,500-lb. unit has its controls at the rear, enabling the driver to get on and off easily. The unit also has an auxiliary forward movement control handle on each side, enabling the operator to "walk" the vehicle from

the side instead of mounting it when only going a few feet. When riding the tractor, the operator stands on the rear platform and



controls the movement by means of a conventional directional switch and foot control pedal. The latter is so arranged that the first part of its downward movement releases the brake, and further depression controls the three forward or reverse speeds. The vehicle can turn in a trifle more than its length, which is 52 in. plus coupler. Called Model FTE, it is made by the Automatic Transportation Co., Chicago.

* * *

NEW APRON NEED NOT BE LAUNDERED—Made of industrial Durawear fabric and containing Lactene, this new apron can be



cleaned with a damp cloth. Said to be very soft yet possess considerable tensile strength, the apron is water, stain, acid and mildew resistant. The maker claims it is 100 per cent resistant to animal fats and oils, is fireproof and will not crack or peel. The apron is made by the Utility Apron Co., Chicago, in various sizes.

A prize-winning package 12 years ago



...a sales-winning package ever since

In 1939, Shellmar created this distinctive, colorful cellophane wrapper for H. C. Bohack Co., Brooklyn, N. Y.

Consumer acceptance was immediate and enthusiastic.

It was a prize-winning design in the 9th Annual All-American Package Competition.

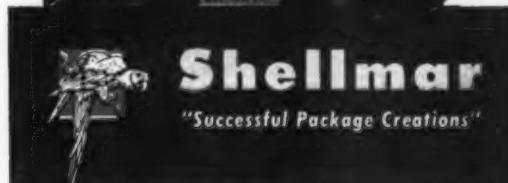
Today, 12 years later, this Successful Package Creation continues to ring up baked ham sales in the 250 stores of the

Bohack food chain. That's the way it is with Shellmar packages . . . designed with a sales-future in mind . . . created for positive brand recognition . . . perfect product protection.

Give your product the benefit of Shellmar's creative package designing. Simply outline your packaging problem to a Shellmar Packaging Counselor. He will be glad to help.

Shellmar Products Corporation, Mt. Vernon, Ohio

Plants: Mt. Vernon and Zanesville, Ohio • South Gate, Calif.
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 The Hallmark of Successful Package Creations

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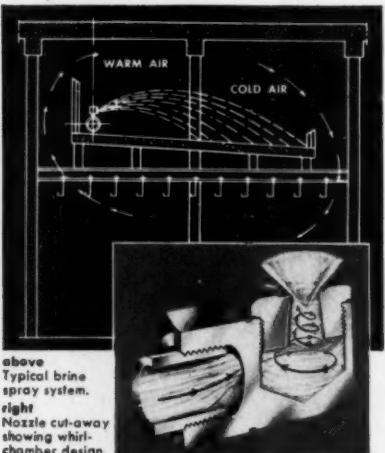
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9, 1952



a
better
way
to
keep 'em
cool!



above
Typical brine
spray system.
right
Nozzle cut-away
showing whirl-
chamber design.

*BINKS Rotojet brine spray nozzles offer 2 advantages

Binks brine spray nozzles provide faster chilling, reduce meat shrinkage during refrigeration.

That's because Binks Rotojet nozzles use the side inlet, whirl-chamber principle to produce fine fluid break-up. The aspirating effect causes rapid movement of humid air. Carcasses are chilled without appreciable dehydration.

Binks Rotojet nozzles mean less maintenance too. Precision-machined from corrosion-resistant brass, they have no moving parts, offer years of trouble-free service.

SEND TODAY FOR BINKS BULLETIN II

It describes typical brine spray systems, provides complete data on Rotojet nozzles. Binks Manufacturing Company • 3122-38 Carroll Ave., Chicago 12, Ill.



Binks
MANUFACTURING CO.

A COMPLETE LINE OF COOLING TOWERS • SPRAY NOZZLES
REPRESENTATIVES IN PRINCIPAL CITIES



OPS Issues Injunctions Against Several Packers

The Office of Price Stabilization in a concerted move against meat slaughterers and packers who have allegedly purchased live cattle at above their established ceiling prices, has filed injunctive actions in U. S. District Courts against 11 plants in six cities. The total amounts paid by these firms is estimated at more than \$800,000 in excess of the allowable purchase prices, OPS said.

The defendants in the actions filed are: Los Angeles, Cal.—State Packing Co., and Cudahy Packing Co.; Anaheim, Cal.—Bridgeford Packing Co.; Omaha, Neb.—Cudahy Packing Co. and American Packing Co., doing business as Nebraska Beef Corporation; Wichita, Kan.—Cudahy Packing Co.; Sioux City, Iowa—Cudahy Packing Co., and Denver, Colo.—Cudahy Packing Co., Capital Packing Co., Pepper Packing Co. and Fryer & Stillman.

OPS charges the firms with buying cattle out of compliance with Ceiling Price Regulation 23 over a period of at least 60 days. Individual purchases of cattle above the purchaser's established ceiling prices are permissible, but must be offset by purchases at lower prices during the same accounting period which covers a period of from four to five weeks.

OPS also reported that information contained in an injunctive action already filed against the Roth Packing Co., of Glenwood, Ia., indicates that the total amounts paid by that firm in excess of its established ceiling prices were approximately \$300,000.

Issues Proposed Plan Under Renegotiation Act

The Renegotiation Board has announced proposed regulations under the Renegotiation Act of 1951 and has given notice that interested persons may offer recommendations for changes and improvements, up to and including January 30, 1952.

Permissive exemptions are covered in a separate regulation which provides an exemption for: "Prime contracts and subcontracts for perishable subsistence supplies entered into before July 1, 1952." The Board stated that it would review this exemption and make it applicable to contracts entered on and after July 1, 1952, to the extent that it determines that such contracts will not result in excessive profits.

Financial Notes

The board of directors of Swift & Company at their annual meeting Thursday in Chicago declared a 40c special dividend and four regular quarterly dividends of 40c each. The latter are payable April 1, July 1, October 1 in 1952 and January 1, 1953. A year ago Swift & Company announced the dividends it would pay in 1951.

FLASHES ON SUPPLIERS

THE GLOBE COMPANY: Harry M. Donnelly has joined this Chicago firm as advertising and sales promotion manager, it has been announced by Russell L. Gambill, executive vice president. Donnelly has had extensive experience in selling to the meat packing industry. He formerly was sales manager of the Barrett-Cravens Co., Chicago. In his present capacity he will assist manufacturers whose products for the meat industry are handled by Globe in the preparation of their advertising and sales program.



H. M. DONNELLY

JULIAN ENGINEERING COMPANY: John A. Julian, president, has announced the purchase by this Chicago firm of Founders, Inc., 2011-13 W. Fullerton ave., Chicago. The business will be operated under the name Julian Foundry Co., and will produce bronze, brass and aluminum castings used in the manufacture of Julian smokehouses. Julian is president and J. R. McIntyre is secretary of the new company.

PACKAGE MACHINERY COMPANY: Bill Keil is now in charge of the Chicago office for this Springfield, Mass., firm. He replaces Bob Strehlau, who has taken a position in the East with the Triangle Package Machinery Co. Bill Maybury, jr., who has had extensive sales training in the company's home office, has been assigned to the Chicago office.

BARLIANT & COMPANY (Chicago) and PHIL HANTOVER, INC. (Kansas City): These two firms, which completed the liquidation of the Morrell plant in Topeka, Kans., will again join to liquidate the large Cudahy plant in Kansas City. The sale will probably take place late in February after a complete inventory has been made, according to Samuel Barliant, president of the Chicago firm which has a history of successful meat plant liquidations.

SEHLMAR PRODUCTS CORPORATION: Dr. Vlon N. Morris, formerly technical director of Industrial Tape Corp., has become director of research for this Mount Vernon, Ohio, concern.

MILWAUKEE SPICE MILLS: Walter C. Hansen has been named technical director of this Milwaukee, Wis., firm. He was most recently with Morton Salt Co. as chief chemist.

KRAMER - TRENTON COMPANY: Otto J. Nussbaum, with this Trenton, N. J., refrigeration firm since 1939, has been appointed chief engineer. He succeeds S. Charles Segal, who is now general sales manager.

EVEN OSCAR OF THE WALDORF
COULD NOT DUPLICATE THAT

Pre-Seasoned Flavor



"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

No, not even the genius of world-famous chefs is capable of producing that special, spicy goodness imparted to hams by the NEVERFAIL 3-Day Ham Cure. That's because NEVERFAIL *pre-seasons* the hams. A special blend of aromatic spices goes in with the cure...permeates every morsel and fibre of the meat as no surface seasoning can do. The NEVERFAIL Spiced Cure formula is a Mayer family secret that adds a savory delight to the good, old-fashioned, full-bodied flavor of a well cured ham. NEVERFAIL-cured hams look as good as they taste...cherry pink in color, uniformly tender in texture, firm and juicy.

This extra goodness has helped many ham producers to gain and hold a commanding lead with their products. In addition, the NEVERFAIL 3-Day Ham Cure *actually cuts costs!* It shortens the time in cure. And using this ready-mixed compound saves mixing your own preparation...eliminates one whole operation with its uncertainty and high labor cost. Write today for complete information.

Pre-Season your bacon, sausage meat and meat loaves! Use NEVERFAIL Pre-Seasoning Cure as a rubbing compound and in your chopper. Inquire about Neverfail Pumping Cure for pumped bacon.

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

The National Provisioner—January 19, 1952



SAUSAGE

...your Ace in the hole

Sausage gives you
MORE MEAT FOR YOUR MONEY

1. ALL MEAT
2. NO BONES
3. NO SHRINKAGE

NO WASTE

when you BUY a pound
you SERVE a pound!

SAVE TIME

SAVE MONEY

THE VISKING CORPORATION

Chicago 38, Illinois • In Canada: Visking Limited, Lindsay, Ontario

for '52

Visking's hard-hitting advertising and publicity campaign for 1952 . . . tells Mrs. Housewife how sausage puts more buy in her shrinking meat dollar. How sausage fills the bill in dozens of tasty, healthful ways. How sausage stretches her budget. *This is long profit business for you.* Smart business . . . because it's repeat business. *Tie-in with Visking!* Get the biggest share of the pot. Play the ace —that winning card with Visking.

Full color Visking ads like this will appear in spring in:
LIFE, April 28th • WOMAN'S DAY, May • FAMILY CIRCLE, June
PLUS comic sections of 89 top Sunday newspapers
on April 27th and June 22nd.

THE VISKING CORPORATION

Chicago 38, Illinois • In Canada: Visking Limited, Lindsay, Ontario

Processing Control Unit

(Continued from page 15)

chart plotting is reproduced on this page, was chilled by two methods—cold water spray at 67° F. and immersion in chilled still ice water of 40° F.

The product was processed in a steam cooking cabinet to reach the desired internal temperature of 160° F. in 4 hours and 15 min. The graph shows clearly that spray water was more effective for the first one and three-quarter hours, but then the iced water lowered the temperature more rapidly. It is said that the critical bacteria germination range lies between 70 to 100° F.

For some products, such as pasteurized canned hams, MID regulations require an internal chill temperature of 50° F. (While the test figures furnished do not point out the rate of chill possible with an agitated brine chill water, tests might well establish the practicality of using this technique which is employed in some houses to chill canned hams.)

Tests conducted at the kitchen with the new thermometer established the amount of residue heat in a mold after heat cut-off. Light stainless molds will raise the internal temperature about two degrees, while heavy cast aluminum molds will contain enough residual heat to raise product temperature six to seven degrees. In one test plotted, the heavy cast aluminum mold raised the internal heat seven degrees in 30 min. for a boned, tied ham processed in 165° F. water.

As was stated before the instrument can be used to plot the exact relationship between processing temperatures, time and shrink. Here are some results of test-plotting boiled ham. The ham was processed at 165° F. for four hours and 40 min. to an internal temperature of 165° F. The product was water chilled to an internal temperature of

150° F. when its shrink was recorded at 13.5 per cent. (It is realized the final shrink might be different depending upon the method of chilling, as properly chilled hams re-absorb part of the water freed in cooking.) The same plotting established the relationship between internal processing temperature and the shrink.

In another test, the internal temperature of bologna sausage processed in a smokehouse was coordinated with the house temperature.

The new internal temperature indicator is said to save processing time by eliminating the need for opening processing unit doors to reach a desired product or mold. It is said this saving alone will lop off 15 min. in processing time. While the time might be minor, it should be remembered that shrink continues with the processing time. The longer the processing at a given temperature, the higher the shrink for the given house temperature.

Most important, the instrument makes it possible to cut off the processing at the exact internal temperature point. There is no under- or over-cooking. In a like manner, correct chilling procedures can be established and controlled.

The Tipper internal indicating system consists of three component units—the main unit, a ratio-type electric thermometer, outlet boxes and resistance bulbs. The basic unit is designed for operation on 100 to 130 volts, 50 or 60 cycle AC current and is not affected by normal line voltage variations which it controls by an internal voltage regulator. The scale on the basic unit is calibrated from 50 to 180° F. Also on the basic unit are: Terminal switches numbered to correspond to outlet boxes with each switch capable of handling two outlet boxes; pilot light, and test light.

Space is provided for the mounting of a permanent index card showing

the position of the various outlet boxes. For maximum use the unit should be mounted at eye level in the location central to the processing operation. For trouble free service, the unit should be mounted near a supply of clean dry air and protected from water during washing and also from damage by passing trucks, swinging doors, etc.

Individual outlet boxes should be mounted on the individual processing units, or close enough to permit the resistance bulbs, with their eight feet of Neoprene tubing, to reach the center of the processing unit.

Two satisfactory locations for mounting outlet boxes are the edge of door jambs or suspending from above to one side of the track and clear of the door opening arc. Location of outlets for open cooking vats should be above and to one side, protecting them from spilling water and steam concentrations.

The resistance bulb is encased in a 5/16x8-in. stainless probe with a spike point and 90°-elbow on the opposite end. The elbow permits placing of the bulb close to a mold without taking up space, although it can be provided as a straight probe.

The tubing from the resistance bulb to the outlet box is eight feet long of Neoprene, which can withstand 300°-steam or 212°-water, and is resistant to fat and oils. When not used the bulbs should be stored in a warm dry area and should be inspected daily for accumulation of fat, gelatin etc.

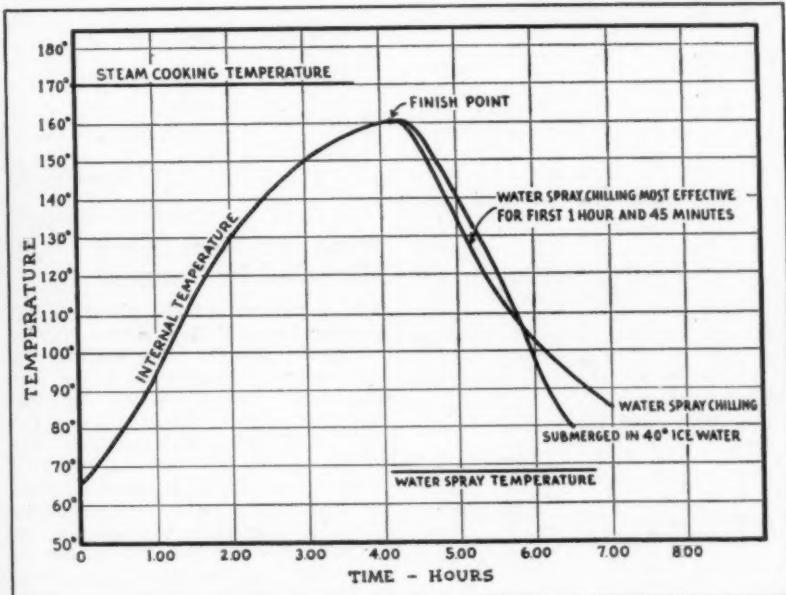
When used the resistance bulb is placed in a drilled mold or a meat product which in turn is located in the center of the processing unit and then connected to its outlet box. By operating the terminal switch on the main unit, an instantaneous reading of the internal temperature of the product is obtained. While only one reading may be secured at one time, there is no limit to the number of terminal switches which may be hooked up to the main unit.

As only a portion of the processing equipment is used at one time, all the outlet boxes do not need a separate resistance bulb. At one plant, 21 outlet boxes are serviced by six resistance bulbs.

The order of processing at this plant is as follows: Boiled ham, etc., in the morning; meat loaves in the afternoon; and bologna and salami, etc., in the evening. Although the 21 outlets are necessary because of the fixed location of the processing equipment, the six bulbs are moved about as needed.

Medical Advertising

The American Meat Institute has scheduled for publication in magazines reaching the medical and related professions an ad on "Meat . . . Its Place in the Dietary Management of Nephritis" and one entitled "Meat Helps Make Americans the World's Best Nourished People." The latter ad presents authoritative information on dietary essentials contained in an average serving of meat, on a per capita basis.



Most Cold Storage Holdings Above Stocks Reported Month, Year Ago

A GENERAL movement of all meats into storage took place during the month of December, figures released by the U.S. Department of Agriculture indicate. Total beef at the end of the

at 518,042,000 lbs., and the five-year average was 449,139,000 lbs. As of December 31 stocks, frozen pork amounted to 258,542,000 lbs., and all other pork cured, in-cure and smoked

December 31 of the year just closed.

Canned meat and meat products also showed some gains over all other dates under comparison. These stocks on December 31 amounted to 34,341,000 lbs. against 25,932,000 lbs. a month ago and 29,570,000 lbs. a year ago. The five-year average for December 31 was 26,476,000 lbs.

Lard holdings dropped considerably below the five-year average and supplies of a year ago. Total lard stocks of 52,920,000 lbs. compared with 37,263,000 lbs. on November 30, 68,855,000 lbs. a year ago, and 85,483,000 lbs. the five-year average.

Frozen veal in storage totaled 17,158,000 lbs. against 16,347,000 lbs. a month ago, 13,725,000 lbs. a year ago, and 17,062,000 lbs., the five-year average.

Sausage room products of 16,098,000 lbs. compared with 15,030,000 lbs. a month ago, 13,335,000 lbs. a year ago, and 12,570,000 lbs. calculated as the five-year average for such items.

Total cold storage holdings of all meats excluding lard and pork fat amounted to 947,203,000 lbs., or decidedly more than the 688,274,000 lbs. of the same commodities a month earlier. Year-ago holdings of the same items were 790,874,000 lbs. The five-year average stood at 733,721,000 lbs.

U. S. COLD STORAGE STOCKS, DECEMBER 31

	Dec. 31 1951	Dec. 31 1950	Nov. 30 1951	5-yr. av. Dec. 31 1,000 pounds
Beef, frozen	213,255	132,574	171,494	136,908
Beef, in cure and cured	11,968	12,842	11,106	12,740
Total beef	225,223	145,416	182,600	149,648
Pork, frozen	358,542	295,996	186,381	236,795
D. S. in cure and cured	44,408	45,400	28,677	39,785
Pork, all other in cure and cured	169,854	176,637	166,812	172,558
Total pork	572,804	518,042	381,870	449,139
Lamb and mutton, frozen	14,590	10,798	12,536	17,542
Veal, frozen	17,158	13,725	16,347	17,062
All offal	66,989	59,988	53,959	61,284
Canned meat and meat products	34,341	29,570	25,932	26,476
Sausage room products	16,098	13,335	15,030	12,570
Lard	52,920	68,855	37,263	85,483
Rendered pork fat	2,012	2,007	1,966	2,975

The Government holds in cold storage outside of processors' hands, 285,000 lbs. of lard and rendered pork fat. Report by the Government on holdings of pork, beef, veal, lamb and mutton, is discontinued.

month amounted to 225,223,000 lbs. in cold storage compared with 182,600,000 lbs. at the close of November. A year ago all beef holdings in cold storage amounted to 145,416,000 lbs., and the five-year average was 149,648,000 lbs.

Total of all pork meats gained from 381,870,000 lbs. a month previous to a tremendous 572,804,000 lbs. on December 31. Last year pork supplies stood

in cold storage was 169,854,000 lbs. Frozen pork stocks on November 30 were 186,381,000 lbs., a year ago, 295,996,000 lbs., and the five-year average for frozen pork was 236,795,000 lbs.

Lamb and mutton in storage amounted to only 14,590,000 lbs. against 12,536,000 lbs. on November 30, 10,798,000 lbs. a year ago, and 17,542,000 reported as the five-year average as of

CONTINUED IMPROVEMENT SHOWN IN HEAVIER WEIGHT MARGINS

(Chicago costs and credits, first three days of the week)

A mixed movement in cutting margins was noted this week. The heavier weights showed a marked improvement while both the lighter and medium weights moved lower. All classifications retained their plus cutting margins, however.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

180-220 lbs.				220-240 lbs.				240-270 lbs.				
Pct.	Price	per	Value	Pct.	Price	per	Value	Pct.	Price	per	Value	
live wt.	lb.	cwt.	fin. yield	live wt.	lb.	cwt.	fin. yield	live wt.	lb.	cwt.	fin. yield	
Skinned hams	12.7	45.2	\$ 5.74	8.18	12.7	44.7	\$ 5.68	\$ 7.01	13.0	43.9	\$ 5.72	\$ 7.05
Picnics	5.7	30.2	1.72	2.45	5.5	28.5	1.57	2.19	5.4	28.2	1.52	2.00
Boston butts	4.3	35.0	1.51	2.13	4.1	34.5	1.43	2.00	4.1	34.5	1.43	1.95
Loins (blade in)	10.2	39.6	4.03	5.78	9.9	37.8	3.74	5.25	9.7	36.5	3.54	4.89
Lean cuts	...	\$13.00	\$18.54	...	\$12.42	\$17.35	\$12.21	\$16.88
Bellies, S. P.	11.1	26.2	2.90	4.17	9.6	25.1	2.40	3.40	4.0	21.2	.85	1.17
Bellies, D. S.	2.1	18.0	.38	.38	8.6	18.0	1.56	2.14
Fat backs	8.2	11.6	.37	.52	4.6	12.0	.56	.77
Plates and jowls	2.9	8.6	.25	.36	3.0	8.6	.26	.36	3.5	8.6	.31	.41
Raw leaf	2.3	12.4	.28	.40	2.2	12.4	.28	.39	2.2	12.4	.28	.38
P. S. lard, rend. wt.	13.9	13.1	1.83	2.61	12.4	13.1	1.63	2.27	10.4	13.1	1.56	1.90
Fat cuts & lard	...	\$ 5.26	\$ 7.54	...	\$ 5.32	\$ 7.32	\$ 4.92	\$ 6.77
Spareribs	1.6	36.1	.58	.83	1.6	33.2	.53	.76	1.6	25.0	.40	.55
Regular trimmings	3.3	16.2	.54	.75	3.1	16.2	.50	.68	2.9	16.2	.47	.66
Feet, tails, etc.	2.0	10.3	.21	.30	2.0	10.3	.21	.29	2.0	10.3	.21	.29
Offal & misc.75	1.2075	1.1975	1.18	...
TOTAL YIELD & VALUE	70.0	...	\$20.34	\$29.16	71.5	...	\$19.73	\$27.59	72.0	...	\$18.96	\$26.33
Per cwt. alive	Per cwt. alive	Per cwt. alive	
Cost of hogs	...	\$18.42	Per cwt.	...	\$18.07	Per cwt.	\$17.49	Per cwt.	...	
Condemnation loss10	fin.10	fin.10	fin.	...	
Handling and overhead	1.36	yield	...	1.22	yield	...	1.13	yield	...	1.13	yield	...
TOTAL COST PER CWT.	...	\$19.88	...	\$28.40	...	\$19.39	...	\$27.12	...	\$18.72	...	\$26.00
TOTAL VALUE	...	20.34	...	29.16	...	19.73	...	27.59	...	18.96	...	26.33
Cutting margin	...	+\$4.46	...	+\$8.66	...	+\$8.32	...	+\$8.47	...	+\$2.24	...	+\$3.33
Margin last week	...	+\$.49	...	+\$.70	...	+\$.44	...	+\$.62	...	+\$.07	...	+\$.10

Jan. 15,	Dec. 31,	Jan. 15,
'52, lbs.	'51, lbs.	'51, lbs.
P. S. lard (a)	16,070,949	9,539,650
P. S. lard (b)	...	3,276,307
Dry rend. lard (a)	809,358	1,360,250
Dry rend. lard (b)	...	844,789
Other lard	3,672,596	3,563,772
TOTAL LARD	20,612,903	14,563,672
D. S. Cl. bellies (cont.)	101,200	135,000
D. S. Cl. bellies (other)	...	3,006,755
TOTAL D. S. CL.	...	3,030,646
BELLIES	3,197,955	3,165,646
(a) Made since Oct. 1, 1951. (b) Made previous to Oct. 1, 1951.		4,539,424

Some U.S. Beef Being Marketed in Canada

In a reversal of the situation last summer some United States beef is selling on the Canadian market, but the situation is believed to be only temporary. Several factors are mentioned to explain the situation: The price of Canadian beef went so high that it became profitable to buy beef in the United States, particularly when the 5 per cent premium was eliminated from U. S. money; the shortage of Canadian beef on the market due to the recent severe weather, and a "surplus" of beef on the U. S. market.

What's in

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Is it just another pound of lard—
Or is it a superior shortening?

That's up to you, for the use of Tenox plus modern processing techniques can make your lard a superior shortening with keeping and handling qualities equal to or better than any competitive product.

Stabilize your lard with Tenox. Take advantage of modern processing techniques. Market this versatile meat food product as a superior shortening—not as just another pound of lard.

For samples and information about Tenox write to Tennessee Eastman Company, Division of Eastman Kodak Company, Kingsport, Tennessee.

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Federally-Inspected Meat Production Advances 30 Per Cent During Week

MEAT production under federal inspection for the week ended January 12 increased 30 per cent as a bigger flow of all species of meat animals contributed to the larger output. The U. S. Department of Agriculture reported a total production of 396,000,000 lbs. for the week compared with 305,000,000 lbs.

Pork production still continues above a year ago despite the fact that the peak marketing season is past. The larger numbers of sheep and lambs moving out of feedlots is reflected in the bigger kill as shown by the accompanying table.

Cattle slaughter of 274,000 head was

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 12, 1952, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and Mutton		Total Meat	
	Number 1,000	Prod. mil. lb.								
Jan. 12, 1952	274	152.9	103	11.2	1,596	220.2	242	11.4	395.7	
Jan. 5, 1952	216	121.2	76	8.1	1,223	167.6	181	8.5	305.4	
Jan. 13, 1951	272	150.7	107	11.3	1,554	214.5	245	11.5	388.0	

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mili. lbs.
Jan. 12, 1952	1,015	558	200	100	246	198	102	47	14.8	58.3
Jan. 5, 1952	1,020	561	195	107	245	197	100	47	14.7	44.0
Jan. 13, 1951	1,020	554	198	106	250	198	100	47	15.1	58.6

for the previous week and 388,000,000 lbs. last year.

Slaughtering operations expanded following the letup during the recent holiday weeks and slaughter of cattle reached the largest proportions since the early weeks of November and the second largest since January, last year.

a decided advance above the 216,000 of the previous week, but only 2,000 head more than a year ago. Beef production, estimated at 153,000,000 lbs. for the week was a 32,000,000 lb. rise since a week ago, and 2,000,000 lbs. above last year.

The liquidation of calves moved up

to 103,000 animals from the preceding week's 76,000 head kill. Last year's slaughter of calves for the same week was 107,000 animals. Inspected veal of 11,200,000 lbs. showed a 3,100,000 lb. rise from the previous week, but 100,000 lbs. less than a year earlier.

Slaughterers disposed of 1,596,000 hogs during the week compared with 1,223,000 a week earlier and 1,544,000 a year ago. Pork production moved upward to 220,000,000 lbs. from the previous week's 168,000,000 lbs. Pork production for the same week of 1951 was 214,000,000 lbs. Lard production of 58,300,000 lbs. indicated a 14,300,000 lb. rise from a week ago, but 300,000 lbs. less than last year.

Sheep and lamb slaughter, with the Corn Belt and western feedlots beginning to turn out fat lambs, rose to 242,000 head from the preceding week's 181,000. Last year, however, the same week's kill was 245,000 head. Lamb and mutton production for the three weeks under study was 11,400,000, 8,500,000 and 11,500,000 lbs. respectively.

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended January 12 increased by approximately 51,800,000 lbs. over supplies of two weeks earlier, the American Meat Institute has reported. The January 12 total of 440,800,000 lbs. was 10,000,000 lbs. above a year ago and over 64,100,000 lbs. more than the 1947-49 average. Total cured and frozen items were 356,200,000, 315,300,000, 359,700,000 and 316,300,000 lbs. for the four dates compared.

The accompanying table shows stocks as percentages of holdings two weeks ago, last year, and 1947-49 average.

	Jan. 12 stocks as Percentages of Inventories on		
	Dec. 29 1951	Jan. 13 1952	1947-49 Av.
BELLIES			
Cured, D. S.	104	92	117
Cured, S. P. & D. C.	96	89	79
Frozen-for-cure, regular	100	32	120
Frozen-for-cure, S. P. & D. C.	119	118	172
Total bellies	110	103	123
HAMS			
Cured, S. P. regular	112	75	41
Cured, S. P. skinned	111	98	103
Frozen-for-cure, regular	50	33	33
Frozen-for-cure, skinned	128	100	112
Total hams	118	99	105
PICNICS			
Cured, S. P.	110	59	82
Frozen-for-cure	116	120	145
Total picnics	114	90	116
FAT BACKS			
D. S. CURED	112	95	89
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D. S.	110	103	37
Cured, S. P.	106	92	70
Frozen-for-cure, D. S.	100	81	87
Frozen-for-cure, S. P.	136	80	127
Total other	118	87	91
BARRELED PORK	129	100	45
TOT. D. S. CURED ITEMS	107	94	98
TOT. FROZ. FOR D. S. CURE	104	46	100
TOT. S. P. & D. C. CURED	103	89	87
TOT. S. P. & D. C. FROZ.	122	110	146
TOT. CURED & FROZEN-FOR-CURE	122	108	145
FRESH FROZEN			
Loins, shoulders, butts and spareribs	130	120	146
All other	98	117	133
Total	115	119	140
TOT. ALL PORK MEATS	113	102	117
RENDERED PORK FATS	100	125	67
LARD	101	81	57

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but wait 'til you
see my hams
in FORM-BEST!

FORM-BEST

Full-Length Stockinette

- Form hams plumper
- Cut down absorption and shrinkage
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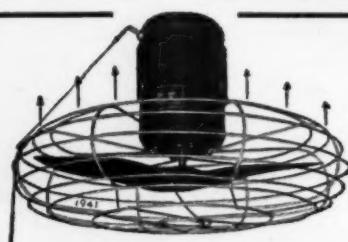


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- FREE FROM OBNOXIOUS ODORS!
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- REDUCES OPERATING COST!
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ORIGINATORS OF FANS TO BLOW UPWARDS

MEAT and SUPPLIES PRICES
CHICAGO

WHOLESALE FRESH MEATS
CARCASS BEEF

Native steers	Jan. 17, 1952
Prime, 600/800	55
Choice, 500/700	54 @ 55
Choice, 700/900	53 @ 54
Good, 700/800	51 @ 51 1/2
Commercial cows	38 1/2 @ 39
Can. & cut.	36 1/2 @ 38 1/2
Bulls	47 1/2

STEER BEEF CUTS*

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	62.5 @ 64.9
Forequarter	50.0 @ 51.5
Round	59.0 @ 61.0
Trimmed full loin	87.0 @ 90.5
Flank	28.0 @ 30.0
Cross cut chuck	50.4
Regular chuck	52.0 @ 55.0
Foreshank	32.0
Brisket	43.0
Rib	70.0 @ 75.0
Short plate	24.0 @ 25.0
Back	59.0 @ 60.3
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	69.5
Chopped:	
Hindquarter	60.0 @ 61.9
Forequarter	50.4
Round	60.0 @ 61.0
Trimmed full loin	80.0 @ 82.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	53.0
Foreshank	32.0
Brisket	43.0
Rib	66.0 @ 68.0
Short plate	24.0 @ 32.0
Back	58.4
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	64.0

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTST*

Tongues, No. 1	37.8*
Brains	8 @ 11
Hearts	31 @ 32
Livers, selected	58 @ 60.80*
Livers, regular	48 @ 50
Tripe, scalded	12
Tripe, cooked	15
Lips, scalded	19.3*
Lips, unscalded	18
Lungs	73/4
Melts	73/4
Udders	5.5

(*Ceiling base prices, loose, f.o.b. Chicago)

BEEF HAM SETS*

Knuckles	66.10*
Insides	66.10*
Outsides	64.10*

(*Ceiling base prices, f.o.b. Chicago)

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	95 @ 102.40
6 to 12 oz.	85 @ 90
12 oz. up	88 @ 90
Calf tongues	36.30
Lamb fries	72 @ 73.90
Ox tails, under 1/2 lb.	27.70
Over 1/2 lb.	27.70

(*Ceiling base prices, f.o.b. Chicago)

WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	54 @ 57.90
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	57 @ 60.30
Hams, skinned, 16/18 lbs., wrapped	50 @ 52
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52 @ 55
Bacon, fancy trimmed, brisket off 8/10 lbs., wrapped	40 @ 50.10
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	32 @ 35
Bacon, No. 1 sliced, 1-lb. open-faced layers	40 @ 56.80

(*Ceiling base prices, f.o.b. Chicago)

VEAL—SKIN OFF†

Carcass	
Prime, 80/150	56 @ 59 1/2*
Choice, 50/80	56 @ 59 1/2*
Choice, 80/150	56 @ 59 1/2*
Good, 50/80	50 @ 54
Good, 80/150	54 @ 57 1/2
Commercial, all weights	43 @ 49

(*For permissible additions to ceiling base prices, see CPR 101.)

CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	55.00 @ 59.00
Choice, 30/50	55.00 @ 59.00

Good, all weights

52.00 @ 57.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	30 @ 32
Good, 70/down	29 @ 31
Utility, 70/down	2.00 @ 26.00

FRESH PORK AND

PORK PRODUCTS

(l.c.l. prices)	
Pork loins, regular	

12/down, 100's

41

Pork loins, boneless, 100's

59

Shoulders, skinned, bone-

in, under 16 lbs., 100's

32 @ 32 1/2

Picnics, 6/8 lbs., loose

30 1/2

Picnics, 6/8 lbs., loose

28 1/2

Boston butts, 4/8 lbs.,

100's

37

Tenderloins, fresh, 10's

80

New boneless, bbls.

11

Livers, bbls.

17

Brains, 10's

13 @ 14

Ears, 30's

12 1/2 @ 13

Snouts, lean-in, 100's

10

Feet, front, 30's

8

SAUSAGE MATERIALS

FRESH

Pork trim, regular 40%	16 1/2
bbls.	

Pork trim, guar, 50% lean,

17

Pork trim, spec. 50% lean,

40

Pork trim, 35% lean,

46

Pork cheek meat, trmd., bbls.

39 1/2

Bull meat, bon'l's, bbls.

60

Bon'l's cow meat, C.C., bbls.

52 @ 53

Beef trimmings, bbls.

43

Boneless chuck, bbls.

55

Beef head meat, bbls.

41.60*

Beef cheek meat, trmd., bbls.

41.60*

Shank meat, bbls.

59.80*

Veal trimmings, bon'l's, bbls.

52 @ 53

*Ceiling price.

SAUSAGE CASINGS

(f.o.b. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)

BEEF CASINGS:

Domestic rounds, 1% to

1 1/2 in.

over 1 1/2 in., 140 pack

1.05 @ 1.15

Export rounds, wide,

over 1 1/2 in.

1.50 @ 1.60

Export rounds, medium,

1 1/2 to 1% in.

1.00 @ 1.10

Export rounds, narrow,

1 in. under

1.10 @ 1.20

No. 1 weasands,

24 in. up

12 @ 14

No. 2 weasands,

22 in. up

7 @ 9

Middles, weasand,

2 in.

1.35 @ 1.45

Middles, select, wide,

2 1/2 to 3 in.

1.55 @ 1.70

Middles, select, extra,

2 1/2 to 3 1/2 in.

1.70 @ 2.00

Middles, select, extra,

2 1/2 in. & up

2.50 @ 2.60

Beef bungs, export,

No. 1

24 @ 28

Beef bungs, domestic,

per piece:

12-15 in. wide, flat

17 @ 20

10-12 in. wide, flat

11 @ 14

8-10 in. wide, flat

5 @ 7

Pork casings:

Extra narrow, 29

mm. & dn.

4.10 @ 4.20

Narrow, medium,

29 @ 32 mm.

4.00 @ 4.05

Medium, 32 @ 35 mm.

2.85 @ 2.95

Spec. med., 35 @ 38 mm.

2.20 @ 2.25

Export bungs, 34 in. cut

25 @ 27

Large prime bungs,

34 in. cut

16 @ 18

Medium prime bungs,

34 in. cut

12 @ 15

Small prime bungs

34 in. cut

9 @ 12

Middles, per set, cap. off.

50 @ 55

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs

97

Thuringer

82 @ 84

Farmer

81 @ 84.5

KOCH



Picture shows Smoke-Tender installed on KOCH insulated sectional steel smokehouse. Can be adapted to almost any smokehouse, masonry or steel. KOCH Automatic Electric Smoke Chest is recommended where smokehouse has separate means of heating.

Smoke meats AUTOMATICALLY in your present smokehouse!

Install the Smoke-Tender Unit on your smokehouse and enjoy all the benefits of KOCH Automatic Smoking. Dependable, trouble-free. Labor-saving. Heat and smoke density under precision control at all times. You'll be sure of turning out superior quality hams and bacon—every time!

Generates both heat and smoke. Thermostatic control holds smokehouse at desired temperature. Sawdust is fed automatically by the Smokomat. No watching, no stoking. Just fill sawdust hopper, and set dials for temperature and smoke density.

Reduces fire hazard in your smokehouse. All flame is in the Smoke-Tender; never enters the smokehouse.

Each installation should be individually engineered. Let KOCH prepare plans, complete with scale drawings and price quotation, to show you how KOCH Automatic Smoking will improve your smokehouse operation. Tell us about your smokehouse problems. Write today.

KOCH SUPPLIES
20TH & McGEE ST. KANSAS CITY 8, MO.

FRESH
CURED
SMOKED
CANNED
MEATS
all
packing-
house
products

We Solicit Your Inquiries and Offerings

REPRESENTATIVES OF SEVERAL
MEXICAN PACKERS on CURED COW MEAT

JOHN E. STAREN CO., *Brokers*

120 So. LaSalle St. Chicago 3, Ill.
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For Federally Inspected,
Top Quality

BULL MEAT

That Makes Good Sausage Better:

BROKERS INQUIRIES ARE SOLICITED!



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CH esapeake 3-9644 - 9645
• IMMEDIATE DELIVERY •

MONARCH
PROVISION COMPANY
• SAUSAGE MATERIALS •
920-924 W. FULTON ST., CHICAGO 7, ILL.

UNIFORM
QUALITY
INSIDE and
OUT

because it's
**Block
Baked**

UNITED'S B. B. Corkboard is thoroughly baked throughout the entire mass. The center of the block possesses exactly the same insulating value as the surface. This internal and external heating assures uniform, overall quality. Accordingly, it provides greater resistance to moisture in cold rooms and

increases the insulation efficiency by helping maintain better control of temperatures and relative humidity conditions.



UNITED
CORK COMPANIES
KEARNY, NEW JERSEY
Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

Albany, N. Y.
Atlanta, Ga.
Baltimore, Md.
Boston, Mass.

Buffalo, N. Y.
Chicago, Ill.
Cincinnati, Ohio
Cleveland, Ohio

Los Angeles, Calif.
New Orleans, La.
New York, N. Y.
Philadelphia, Pa.

Pittsburgh, Pa.
Rock Island, Ill.
St. Louis, Mo.
Waterville, Me.

DOMESTIC SAUSAGE

(l.c.i. prices)

Pork sausage, hog casings	43	@ 47
Pork sausage, sheep cas.	48	@ 50
Frankfurters, sheep cas.	55	@ 59.1
Frankfurters, skinless	47	@ 51.5
Bologna	44	@ 47
Bologna, artificial cas.	45	@ 47
Smoked liver, hog bungs	48½	@ 49½
New Eng. lunch. spec.	73	@ 76½
Minced lunch. spec. ch.	54	@ 58½
Tongue and blood	46	@ 49
Blood sausage	41	@ 49
Souse	34	@ 36
Polish sausage, fresh	50	@ 55
Polish sausage, smoked		52½

SEEDS AND HERBS

(l.c.i. prices)

Whole	Ground
Caraway seed	20
Cominos seed	30
Mustard seed, fancy	23
Yellow American	20
Marjoram, Chilean	24
Oregano	24
Coriander, Morocco	28
Natural No. 1	20
Marjoram, French	42
Sage, Dalmatian	49
No. 1	75
	85

CURING MATERIALS

Cwt.

Nitrate of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.40
Salt peter, n. ton, f.o.b. N. Y.	..
Oil, refined gran.	11.25
Small crystals	14.60
Medium crystals	15.40
Pure rfd. gran. nitrate of soda	5.25
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	..
Granulated	Per ton \$21.00
Medium	28.90
Rock, bulk, 40 ton car., delivered Chicago	11.90
Sugar—	
Raw, 96 basis, f.o.b. New York	5.80
Refined standard cane gran., basis	8.15 @ 8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% ..	7.90
Dextrose, per cwt. in paper bags, Chicago	7.33

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Jan. 10	San Francisco Jan. 11	No. Portland Jan. 11
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$56.00 @ 58.00		\$57.70 @ 58.10
600-700 lbs.	55.00 @ 58.00	\$57.03 @ 58.10	57.70 @ 58.10
Good:			
500-600 lbs.	54.00 @ 56.00	55.93 @ 56.10	55.70 @ 56.10
600-700 lbs.	53.00 @ 56.00	55.93 @ 56.10	55.00 @ 56.10
Commercial:			
350-600 lbs.	50.60 @ 51.60	50.93 @ 51.10	50.70 @ 51.10
COW:			
Commercial, all wts.	47.00 @ 51.00	48.00 @ 51.10	47.00 @ 51.10
Utility, all wts.	45.00 @ 48.00	48.00 @ 49.10	45.00 @ 49.10
FRESH CALF	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	58.00 @ 58.40		58.00 @ 58.40
Good:			
200 lbs. down	56.00 @ 56.40		56.00 @ 56.40
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	57.00 @ 58.00	57.00 @ 59.00	56.00 @ 59.40
50-60 lbs.	56.00 @ 58.00	54.00 @ 57.00	..
Choice:			
40-50 lbs.	57.00 @ 58.00	56.00 @ 59.00	56.00 @ 59.40
50-60 lbs.	56.00 @ 58.00	53.00 @ 56.00	..
Good, all wts.	54.00 @ 57.00	54.00 @ 57.00	..
MUTTON (EWE):			
Choice, 70 lbs. dn.	35.70 bulk	34.50 @ 35.80	33.40 @ 33.80
Good, 70 lbs. dn.	33.70 bulk	32.00 @ 33.80	33.40 @ 33.80
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.		30.00 @ 36.45	..
120-160 lbs.	31.50 @ 32.50	29.00 @ 35.00	28.50 @ 30.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	46.00 @ 48.00	48.00 @ 52.00	45.00 @ 49.00
10-12 lbs.	46.00 @ 48.00	47.00 @ 52.00	45.00 @ 49.00
12-16 lbs.	46.00 @ 48.00	46.00 @ 50.00	44.00 @ 48.00
PICNICS:			
4-8 lbs.	36.00 @ 39.00	32.00 @ 36.00	36.00 @ 39.00
POKE CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
10-14 lbs.	50.00 @ 56.50		53.00 @ 57.00
14-18 lbs.	50.00 @ 55.50	52.00 @ 59.00	53.00 @ 57.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	38.00 @ 46.00		42.00 @ 48.00
8-10 lbs.	35.00 @ 41.00	40.00 @ 46.00	40.00 @ 46.00
10-12 lbs.	33.00 @ 41.00		..
LARD, Refined:			
Tierces	15.75 @ 17.00		15.00 @ 18.00
50 lb. cartons and cans.	16.50 @ 17.50	17.00 @ 19.00	18.00 @ 20.00
1 lb. cartons	16.75 @ 18.50	17.00 @ 19.00	18.00 @ 20.00

QUICKER PACKAGING

For fast, economical wrapping of meat products, use "Python" Brand heavy duty rubber bands. Save time, save money, wrap bundles and packages securely. Order today from

THE BUDBAUM COMPANY Canton 1, Ohio



FOR RICHER, TASTIER, MORE PROFITABLE
SAUSAGES AND LOAVES, STANDARDIZE ON

BULL-MEAT-BRAND BINDER

*The Best
You Can Buy
Because ..*

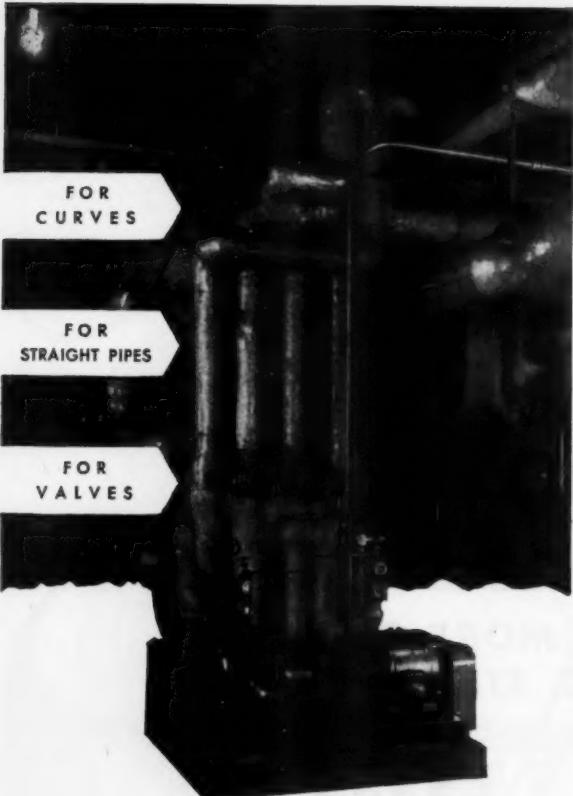
- ★ It Takes Up and Holds More Moisture.
- ★ Greatly Increases Yield.
- ★ Blends Perfectly with Meat and Fat.
- ★ Improves Flavor and Food Value.
- ★ Unlike other flours, it doesn't release the meat juices and moisture in the heat of the smoke-house. Smoking and cooking temperatures increase the binding power.
- ★ It's not a substitute — IT'S AN IMPROVEMENT. Its leadership in quality has been unchallenged for over 40 years.



B. Heller & Company

3925 S. Calumet Ave., Chicago 15, Illinois

Manufacturing Chemists Since 1893



FOR
CURVES

FOR
STRAIGHT PIPES

FOR
VALVES

- LASTS A LIFETIME
- EASILY INSTALLED
- APPLIES WITHOUT WASTE

for
Maximum
Efficiency

SPECIFY ALL-HAIR

OZITE
INSULATING FELT

OZITE All-Hair Felt has been the best insulation for the refrigeration industry for over half a century. Here's why —

... low conductivity provides efficient heat barrier
... allows close temperature control . . . permits maximum capacity of refrigeration units . . . reduces power consumption . . . does not rot or pack down — resists fire.

For all of the facts about time-proven OZITE send for 4-page Bulletin No. 300.

AMERICAN HAIR & FELT COMPANY

Dept. J21, Merchandise Mart
CHICAGO 54, ILLINOIS

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO OR

CHICAGO BASIS

THURSDAY, JAN. 17, 1952

4- 6	30 1/4	30 1/4
6- 8	28	28
8-10	28	28
10-12	27 1/2 @ 28	27 1/2
12-14	27 1/2 @ 28	27 1/2
14-16	27 1/2 @ 28	27 1/2

REGULAR HAMS

Fresh or F.F.A.	S. P.	
8-10	42 1/2 n	42 1/2 n
10-12	42 1/2 n	42 1/2 n
12-14	42 n	42 n
14-16	41 1/2 n	41 1/2 n

BOILING HAMS

Fresh or F.F.A.	S. P.	
16-18	41 n	41 n
18-20	40 1/2 n	40 1/2 n
20-22	39 1/2 n	39 1/2 n

SKINNED HAMS

Fresh or F.F.A.	Frozen	
10-12	45	45
12-14	44 @ 44 1/2 44	44 1/2
14-16	44	44
16-18	43 1/2	43 1/2
18-20	43	42 1/2
20-22	42	42
22-24	40 1/2	40 1/2
24-26	39 1/2	39 1/2
25-30	38 @ 38 1/2	38
25/up, 2's	35 1/2	35 1/2
in ch.	35 1/2	35 1/2

BELLIES

Fresh or Frozen	Cured
16-18	18 1/2 n
20-25	16 1/2
25-30	16 @ 16 1/2
30-35	14 1/2 @ 14 1/2
35-40	14 @ 14 1/2
40-50	13 1/2 @ 13 1/2

GR. AMN. D. S.
BELLIES BELLIES

Cured

18-20 18 1/2 n 19

20-25 16 1/2 18 1/2

25-30 16 @ 16 1/2 18 1/2 @ 18 1/2

30-35 14 1/2 @ 14 1/2 15 @ 15 1/2

35-40 14 @ 14 1/2 15 @ 15 1/2

40-50 13 1/2 @ 13 1/2 14 1/2 @ 15

*Ceiling price, CPR 74, loose, f.o.b. Chicago.

OTHER D. S. MEATS

Fresh or Frozen	Cured
Reg. plates...	..
Clear plates...	..
Square jowls... 12 1/2 n	12 1/2 @ 12 1/2
Jowl butts... 9 1/2 @ 10	10 1/2 @ 10 1/2
S.P. jowls ...	10 1/2

LARD FUTURES PRICES

MONDAY, JANUARY 14, 1952

Jan. 14.60	14.60a
Mar. 14.35	14.35
May 14.35	14.40 @ 14.22 1/2 14.22 1/2
July 14.45	14.45 14.30 14.30b
Sept. 14.67 1/2	14.67 1/2 14.45 14.52 1/2a

Sales: 2,560,000 lbs.

Open interest at close Friday, January 11th; Jan. 78, Mar. 480, May 362, July 240, and Sept. 29 lots.

TUESDAY, JANUARY 15, 1952

Jan. 14.55	14.55	14.55	14.55b
Mar. 14.20	14.30	14.17 1/2 14.30a	14.30a
May 14.20	14.25	14.20	14.25b
July 14.25	14.30	14.25	14.30b
Sept. 14.45	14.50	14.45	14.50b

Sales: 2,720,000 lbs.

Open interest at close Saturday, Jan. 12th; Jan. 77, Mar. 484, May 366, July 240, Sept. 31; from Monday, Jan. 14th; Jan. 75, Mar. 482, May 367, July 245, and Sept. 34 lots.

WEDNESDAY, JANUARY 16, 1952

Jan. 14.55	14.55	14.35	14.35
Mar. 14.25	14.25	14.12 1/2 14.12 1/2	14.12 1/2
May 14.25	14.25	14.10	14.10b
July 14.35	14.35	14.20	14.20
Sept. 14.45	14.45	14.40	14.40a

Sales: 2,360,000 lbs.

Open interest at close Tuesday, January 15th; Jan. 72, Mar. 488, May 370, July 247, and Sept. 35 lots.

THURSDAY, JANUARY 17, 1952

Jan. 14.30	14.30	14.15	14.20
Mar. 14.12 1/2	14.12 1/2	13.95	14.02 1/2a
May 14.15	14.15	13.95	14.00b
July 14.17 1/2	14.17 1/2	13.97 1/2	14.10a
Sept. 14.30	14.30	14.17 1/2 14.17 1/2b	14.17 1/2b

Sales: 5,240,000 lbs.

Open interest at close Wednesday, January 16th; Jan. 62, Mar. 484, May 371, July 249, and Sept. 36 lots.

FRIDAY, JANUARY 18, 1952

Jan. 14.30	14.32b	14.30	14.32a
Mar. 14.00	14.15	14.00	14.10a
May 13.95	14.15	13.92	14.00b
July 14.07	14.22	14.07	14.10
Sept. 14.30	14.32b	14.23	14.25a

Sales: 3,000,000 lbs.

Open interest at close Thursday, Jan. 17th; Jan. 53, Mar. 488, May 387, July 265, and Sept. 38 lots.

a—asked. b—bid.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Leaf
Tierces	Loose	Leaf
Jan. 12.. 14.75n	13.87 1/2	13.37 1/2n
Jan. 14.. 14.75n	13.25	12.75n
Jan. 15.. 14.75n	13.25	12.75n
Jan. 16.. 14.62 1/2n	13.00	12.50n
Jan. 17.. 14.50n	13.00	12.50n
Jan. 18.. 14.50n	13.00	12.50n

n—nominal. b—bid.

Give Porky a little Spice!



Buy-and-fry pork loaves and scrapple, barbecue loaves, bacon-pickle loaves, bacon-in-sausage — and, most certainly — sausages, are all improved by the use of KNICKERBOCKER PURE SPICES.

We recommend:

KNICKERBOCKER PURE DALMATIAN SAGE • KNICKERBOCKER SUPERFINE SPANISH PAPRIKA
(new crop)

and, of course, **KNICKERBOCKER PEPPEREX**.

The low-cost substitute for white pepper. B. A. I. acceptance guaranteed. Nationally used by prominent packers.

Write our Service Department for recommendations, samples, prices.

KNICKERBOCKER MILLS CO. 601 West 26th Street New York 1, N. Y.
Since 1842 America's Leading Importers of Finest Spices



KNICKERBOCKER

QUALITY

Spices

It's True Spice Taste That Tells and Sells



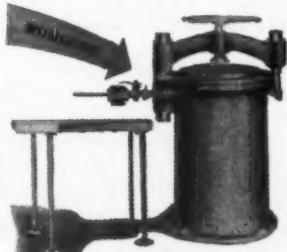
MAGNETIC

SAUSAGE TRAP

(TRADEMARK)



Sanitary Model 190



Pats. Pending

WRITE FOR BULLETIN 190

cESCO

173—14TH ST., SAN FRANCISCO 3, CALIF.

NORCROSS

...the first successful

ALL-STAINLESS STEEL

MEAT FORK

now used in
hundreds of plants

- Never rusts
- Never needs retinning or refinishing
- Sanitary . . . no metallic contamination or bacterial attack
- Easy to clean and sterilize
- Light weight . . . only 5 lbs.
- Available in both 32 in. "D" and 48 in. straight type handles in 4-tine and 5-tine models
- Polished tines, satin-finish handle

ORDER A SAMPLE
AND BE CONVINCED



C. S. NORCROSS & SONS CO.
BUSHNELL ILLINOIS

This photograph shows idler sprocket and sprocket shaft, the unique, floating type take-up arrangement, and stud-welded rollers which support pans during inverted return travel.



Drive, which is synchronized with the movement of the carcass conveyor, is through a worm and worm gear reducer. Galvanized sterilizing cabinet automatically washes returning pans as they pass through four station hot water spray.

Pans and welded head racks are of stainless steel, round cornered for easy cleaning, and are attached to conveyor chains with "stud-welded" screws. Frames are welded pipe construction and are hot-dip galvanized after fabrication.

TABLES FOR THE MEAT PROCESSING INDUSTRY

"Boss" engineers, alert for opportunities to improve existing meat processing equipment, as well as to create new and better tools for the expeditious handling of the meat packers work, have added two new viscera inspection tables to the popular "Boss" line of packing house equipment.

Reference to the photographs and descriptive text which forms a part of this advertisement will disclose a number of advantageous departures from standard inspection table design. Your inquiry will bring full information by return mail.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Union Stock Yards, Chicago 9, Ill.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices)

Jan. 17, 1952

Per lb.

City

Prime, 800 lbs./down... 57 @59
Choice, 800 lbs./down... 57.00@60.00
Good 54 @56
Beef, commercial 50 @52½
Cow, commercial 44.00@46.00

BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter	64.1
Forequarter	58.6
Round	57.7
Trimmed full loin	96.7
Flank	31.7
Short loin	120.4
Sirloin	77.8
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	81.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7
Choice:	
Hindquarter	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	85.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	76.7
Short plate	33.7
Back	59.7
Triangle	48.2
Arm chuck	52.7

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.6*
Beef livers, selected	62.6*
Beef livers, selected, kosher	82.6*
Oxtails, over ½ lb.	27.6*

*Ceiling base prices.

LAMBS

(l.c.l. prices)

Prime lambs, 50/down...	60.00@63.00
Choice lambs, 50/down...	60.00@63.00
Good, 50/down	55.00@57.00

City

Prime, all wts.	60.00@63.00
Choice, all wts.	60.00@63.00
Good, all wts.	55.00@57.00

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(l.c.l. prices)

Western

Hams, sknd., 14/down...	48.00@52.00
Picnics, sq. cut, seedless,	No quotation
8/12 lbs.	No quotation
Pork loins, 4/8 lbs.	42.00@43.00
Boston butts, 4/8 lbs.	38.00@42.00
Spareribs, 8/down	40.00@42.00
Pork trim., regular	25.00@26.00
Pork trim., spec. 80%	No quotation

City

Hams, skinned, 14/down...	48.00@52.00
Pork loins, 12/down	42.00@43.00
Boston butts, 4/8 lbs.	38.00@42.00
Spareribs, 8/down	40.00@42.00

VEAL—SKIN OFF

(l.c.l. prices)

Western

Prime carcass	58.00@60.50
Choice carcass	58.00@60.50
Good carcass, 80/down	50.00@53.00
Commercial carcass	50.00@53.00

DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	32.00@33.75
137 to 153 lbs.	32.00@33.75
154 to 171 lbs.	32.00@33.75
172 to 188 lbs.	32.00@33.75

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	1½
Breast fat	2
Edible suet	2½
Inedible suet	2½

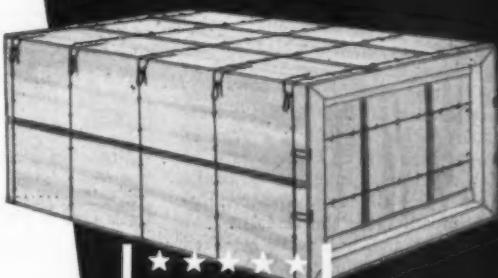
CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended January 12, 1952 was 9.2, according to a report by the U. S. Department of Agriculture. This ratio was a trifle less than the 9.3 ratio reported for the preceding week, and was over two cents under the 11.8 ratio recorded for the same week a year ago. These ratios were based on No. 3 yellow corn selling for \$1.928 per bu. in the week ended January 12, \$1.938 per bu. in the previous week and \$1.754 per bu. for the corresponding period just a year earlier.

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BY-PRODUCTS...FATS AND OILS

TALLOWS AND GREASES

Thursday, January 17, 1952

The tallow and grease market continued in a very quiet position early this week, especially on the former category; large soapers were reported listing available offerings, and eastern exporters dropped almost entirely out of the picture. A few sales came to light involving a couple tanks of yellow grease at 5 1/4c, c.a.f. Chicago, and a few tanks of choice white grease at 6 1/4c, Chicago basis.

Around midweek, additional sales were reported on choice white grease at 6 1/4c, Chicago, and more offered at same price and unsold; the offerings were countered with bids of 6 1/4c. Bids were also reported on yellow grease of 5c, Chicago, but offerings were held at 5 1/4c, with confirmation of several tanks moving at 5 1/4c, Chicago. Eastern interests stepped into the market for choice white grease, and were credited with purchasing product at 6 1/4c and 7c, East, for export.

The feature trading of the week so far was the Mexican business which involved a fair volume of fancy tallow (bleachable) at 7 1/4c, Laredo and El Paso. Later, another fair volume moved to Laredo for Mexico, at 7 1/2c. The domestic market reported scattered trades of tallow and greases, with price steady to fractionally lower in some categories. Several tanks of choice white grease sold at 6 1/4c, Chicago, and more were offered same basis. Prime tallow was offered at 6 1/4c, and B-white grease at 5 1/4c, Chicago, and unsold. Bids reported later on choice white grease out of the East, at 6 1/4c, and fancy tallow, 7 color, was bid at 7 1/4c.

On Thursday additional sales were reported in the export market, with several more tanks of fancy tallow selling at 7 1/4c, Laredo. The domestic market showed no material change as to action, and the only sale reported

was a tank of A-white grease, desirable quality, at 6c, Chicago.

TALLOWS: Thursday's quotations: Fancy tallow, 6 1/2@6 1/4c; prime tallow, 6 1/4@6 1/4c; special tallow, 5%@6c; No. 1 tallow, 5 1/2@5 1/4c; No. 3 tallow, 5 1/4c, and No. 2, 4 1/2@4 1/4c, all nominal.

GREASES: Thursday's quotations: Choice white grease, 6 1/4c; A-white grease, 5%@6c; B-white grease, 5 1/4c; yellow grease, 5 1/4c; house grease 5c, and brown grease, 4 1/4@4 1/4c, all quotations nominal.

BY-PRODUCTS MARKETS

(Chicago, Thursday, January 17, 1952)

Blood

	Unit Ammonia
Unground, per unit of ammonia	*8.75

Digester Feed Tankage Materials

	Low test	High test
Wet rendered, unground, loose	*0.75@10.00	*0.50@ 9.75
Liquid stick tank cars	3.25	

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$120.00
50% meat and bone scraps, bulk	115.00
55% meat scraps, bulk	125.00
60% digester tankage, bulk	122.00
60% digester tankage, bagged	125.00
90% blood meal, bagged	152.15
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

	High grade tankage, ground, per unit ammonia	*6.25n
Hoof meal, per unit ammonia	7.25n	

Dry Rendered Tankage

	Per unit Protein
Cake	*2.15@2.20
Expeller	*2.15@2.20

Gelatine and Glue Stocks

	Per-cwt.
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted)	35.00
Cattle jaws, skulls and knuckles, per ton	*65.00@70.00
Pig skin scraps and trimmings, per lb.	5

Animal Hair

Winter coil dried, per ton	\$100.00@110.00
Summer coil dried, per ton	*85.00@ 95.00
Cattle switches, per piece	6 6 7
Winter processed, gray, lb.	13 1/2 15
Summer processed, gray, lb.	9 10

n—nominal.

*Quoted delivered basis.

VEGETABLE OILS

Wednesday, January 16, 1952

Declining prices were noted in the crude vegetable oil market early this week, but had become steady by mid-week. Soybean, cottonseed and peanut oil quotations fell slightly from their previous levels, but had steadied somewhat by Wednesday.

On Monday, a few sales of soybean oil for January were reported early at 11 1/4c but declined later with a few sales at 11 1/2c. February oil went for 11 1/4c and March sold for 12 1/4c.

Valley cottonseed oil cashed for 12 1/4c and a large volume of Texas oil was reported at 12 1/2c, while Southeast was offered at 12 1/4c. January shipment peanut oil sold early at 16c falling later to 15 1/2c. Corn oil sold at 13 1/4c.

The Tuesday market still showed some tendency to decline as January soybean oil sold early in the day at 11 1/4c falling later to a few sales at 11 1/2c. February oil went for 11 1/4c while March sold for 11 1/4c early, slipping later to 11 1/4c. April shipment oil traded at 12 1/4c and July oil went for 12 1/4c. Valley cottonseed oil bid at 12 1/4c with 12 1/4c asked by sellers. Texas immediate shipment oil sold at 12 1/4c while Southeastern oil was offered at 12 1/4c. Corn oil remained steady with the previous day, and peanut oil was offered at 15 1/4c, down 1/4c.

Although the market was reported as being slow, most of the midweek quotations were steady with previous levels. There was little activity in the soybean oil market as only a few sales of January oil at 11 1/4c and February shipment bid at 11 1/4c were reported. Cottonseed oil sold early at 12 1/4c for Valley oil and later offerings rose to 12 1/4c. Texas oil also sold early at 12 1/4c and later firmed to 12 1/4c. A nominal quotation of 12 1/4c@12 1/4c was reported for Southeast oil. A few sales of corn oil went at 13 1/4c and peanut oil was offered at 15 1/4c.

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HIDES AND SKINS

Considerable activity in packer hides at lower prices—Producers inclined to keep selling—Outside markets slow and without activity.

CHICAGO

PACKER HIDES: Over the weekend further reductions in hide prices brought out buyers for the first time in several weeks; and about 80,000 big packer hides changed hands through Monday.

An additional cent drop on heavy native cows brought packers 18@18½c at St. Paul and the River. Omaha light cows sold at 23½c and Chicago light native cows at 22c. Heavy Texas and butt branded steers sold at 15c and Colorado steers at 14c.

After this flurry of action, the market was relatively quiet on Tuesday with a few sales at steady levels. Fair stocks of hides are reported on hand and the market was barely steady at midweek.

There was continued action of a minor nature on Wednesday with the price steady to one cent lower. About 12,500 heavy native steers sold at 15@15½c, St. Paul and the River.

On Thursday, additional declines were registered in the hide market which further indicate the confusion. Some producers still were not willing to hold stock for any length of time. On sales, prices dropped as much as 2c. A sale of 6,000 Colorado steers brought 12c, and 2,800 light native steers, 22½c. Sale of 4,800 heavy River native cows at 16c was negotiated and 2,000 Milwaukee light native cows sold at 20½c.

SMALL PACKER, COUNTRY AND WEST COAST: In the small packer hide market, there was no action and prices were nominally lower.

CALFSKINS AND KIPSKINS: There was no reported action in the calf and kip markets with prices unchanged from last week.

SHEEPSKINS: This market was

quiet, with very limited trading at steady prices, and small production. No. 1's sold at \$3@3.25; fall clips at \$3.50@3.75; No. 2's, \$2.25, and No. 3's at \$1.65.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Jan. 17, 1952	Previous Week	Cor. Week 1951
Nat. stra. .14	@22½n	17	@24½
Hvy. Texas stra.	13n	15½	37½
Hvy. butt. brand'd stra.	13n	15½	37½
Hvy. Col. stra. Ex. light Tex. stra.	12	14½	30½
Brand'd cows.	20n	22½n	45½
Hvy. nat. cows. 16 Lt. nat. cows. 20 Nat. bulls.	16n 20½n@22n 12n	19n 23½n@25 15n	40½@41 43 30½
Brand'd bulls.	11n	14n	29½
Calfskins, Nor. 15/under .39	@40	39	@40@87½
Kips, Nor. Nat. 15/25...	35	35	65n
Kips, Nor. branded ...	32½	32½	62½n

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over. 16	@17n	15	@16n
50 lbs.	18	17	@18n

SMALL PACKER SKINS

Calfskins under 15 lbs.	31n	31n	70@74
Kips, 15/30	20@27	20@27	50@54
Slunks, regular ...	1.00	1.00	3.25@3.50
Slunks, hairless ...	40n	40n	75@80

SHEEPSKINS

Pkr. shearlings. No. 1	3.00@3.25	3.00@3.25	5.50@6.00
Dry Pelts ...	35@36	35@36	50@ 52
Horseshides, untrmd.	7.50@8.00	7.50@8.00	15.00@16.00

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Jan. 10, 1952 were 4,194,000 lbs.; previous week 5,036,000 lbs.; same week 1951, 4,402,000 lbs.; 1951 to date 8,956,000 lbs.; same period 1950, 10,578,000 lbs.

Shipments for the week ended January 4, 1952 totaled 4,258,000 lbs.; previous week, 3,517,000 lbs.; corresponding week 1951, 5,693,000 lbs.; this year to date, 7,775,000 lbs.; corresponding period a year ago, 11,639,000 lbs.

Exports of Argentine Hides Expected To Drop in 1952

Observers close to the leather and hide industry look to exports of hides from Argentina to drop radically in 1952. They point out that the country no longer has substantial quantities of hides on hand. Also, government intervention in all fields of commercial activity has had an adverse effect on production. Further, the leather market there is reported at a complete standstill as prices at existing exchange rates are out of line with those on international markets.

Last year Argentina exported slightly over 6,250,000 hides to all countries. Of these, 3,809,717 were salted ox hides. Dried ox hides exports in 1951 were down to 780,954 from 929,858 the year previous.

Retail Shoe Sales Up in Nov. and Ahead of 1950

Dollar sales of the nation's leading retail shoe merchants during November, 1951, were up 8 per cent over the same month a year ago, and 18 per cent ahead of October last year, the Census Bureau has reported.

Sales of leather goods and luggage stores, reflecting seasonal holiday buying, soared 67 per cent from October to November 1951 and were 13 per cent over November 1950, according to the bureau.

A New Feed Supplement Is Announced by USDA

A new commercial source of vitamin B₁ for supplemental use in feeds is now available to feeders and the feed industry as a result of recent research by the U. S. Department of Agriculture at its Western Regional Laboratory, Albany, Cal. The research was in cooperation with the department of Poultry Husbandry of the Washington State College and the Institute of Agricultural Sciences, Pullman, Wash. Industrial development took place in California, and a year's trial was conducted by a commercial concern. Production has reached the scale of national distribution.

The new supplement is the result of fermentation of sugar-containing by-products such as sugar-beet molasses (along with other nutrients) by selected strains of *bacillus megatherium*. The product is malty-flavored and combines readily with feeds. One or two lbs. supplies the vitamin B₁ required for a ton of mixed feed suitable for chicks, turkeys or hogs.

The chief component of the bacterial medium now being used is molasses. Whey from cheese manufacture is also used to provide the lactose, or milk sugar. The nitrogen source is commercial ammonia.

The product contains other members of the vitamin B complex and its protein content has been established at about 40 per cent.

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WEEK'S CLOSING MARKETS

Freezer Space Utilized 83% on December 31

Average national use of public cooler space decreased to 64 per cent on December 31, while freezer space utilization was 83 per cent, or the same as for the previous month, the U. S. Production and Marketing Administration has announced. Current cooler space use throughout the nation was generally 3 points below 1950 and 2 points below average. Utilization of freezer space was above average for this time of the year by 3 percentage points.

Net weight of cooler-held commodities decreased 13 per cent during December as a result of seasonal reductions in holdings of fresh fruits, cheese, dried eggs and other miscellaneous cooler items. The total in store at the end of last month amounted to 2,400,000,000 lbs. which compares with 2,900,000,000 lbs. in store last year. The total weight of freezer-stored commodities increased 5 per cent since November 30 and amounted to 2,300,000,000 lbs.

National stores of beef increased to 225,000,000 lbs. with December net gains reported at 43,000,000 lbs. This was more than 50 per cent greater than last year's holdings and the average. With a greater than average into-storage movement of pork (191,000,000 lbs. vs. 159,000,000 lbs.) national stores amounted to 573,000,000 lbs. compared with 499,000,000 lbs. on hand last year. Frozen pork decreased during December to 359,000,000 lbs. Other meat holdings, in greater supply than a month ago, brought national stores of meats in refrigerated storage to 947,000,000 lbs. Current holdings exceeded last year's supply by about 25 per cent and were almost a third more than the average for all meat stocks at this time of the year.

HOG WEIGHTS AND COST

Average weights and costs of hogs at seven markets during December, 1951, with comparisons, were reported by the U. S. Department of Agriculture as follows:

	BARROWS AND GILTS		SOWS	
	Dec. 1951	Dec. 1950	Dec. 1951	Dec. 1950
Chicago	\$18.17	\$18.88	\$15.24	\$16.77
Kansas City	17.94	18.98	15.42	16.86
Omaha	17.69	18.83	15.27	16.98
St. Joseph	17.86	18.77	15.29	16.99
St. Louis Nat'l				
Stock Yards	18.25	19.00	15.21	16.31
St. Paul	17.64	18.67	15.28	16.84
Sioux City	17.52	18.71	14.81	16.61

Average Weight in Pounds

Chicago	232	236	419	433
Kansas City	222	230	398	431
Omaha	235	244	410	436
St. Louis Nat'l				
Stock Yards	223	222	394	415
St. Joseph	216	232	387	423
St. Paul	234	232	416	431
Sioux City	237	247	408	434

FRIDAY'S CLOSINGS

Provisions

The top price paid for live hogs at Chicago was \$18.75; average, \$17.50. Provision prices were quoted as follows: Under 12 pork loins, 40%; 10/14 green skinned hams, 43%@45¢; Boston butts, 36; 16/down pork shoulders, 32@32½; 3/down spareribs, 37; 8/12 fat backs, 12@12½; regular pork trimmings, 16%; 18/20 DS bellies, 19 nominal; 4/6 green picnics, 30; 8/up green picnics, 27@27½.

P.S. loose lard was quoted at \$13.00 and P.S. lard in tierces at \$14.50 nominal.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Mar. 14.73; May 15.11; July 15.35; Sept. 15.48; Oct. 15.38b; Dec. 15.26b; Jan. 15.26n, and Mar. 15.41b. Sales totaled 938 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended January 10 are given in the following table:

	Week Jan. 10	Previous Week	Cor. Week 1951
Cured meats, pounds	13,643,000	6,893,000	21,380,000
Fresh meats, pounds	17,852,000	41,004,000	25,932,000
Lard, pounds	7,405,000	12,004,000	4,645,000

SALABLE LIVESTOCK AT 12 MARKETS IN DECEMBER

The U.S.D.A. report for seven and twelve markets follows:

	CATTLE	
Dec.	Dec.	Dec.
Chicago	149,074	143,674
Kansas City	70,196	94,911
Omaha	126,567	119,142
E. St. Louis	49,925	50,275
St. Joseph	45,956	45,235
Sioux City	92,789	96,116
So. St. Paul	57,210	70,660
Total	726,672	785,851

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

CALVES

Chicago	5,914	7,778
Kansas City	6,080	7,462
Omaha	847	7,066
E. St. Louis	11,518	15,567
St. Joseph	8,704	8,811
Sioux City	7,034	5,572
So. St. Paul	35,803	43,428
Total	113,974	128,035

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

HOGS

Chicago	831,170	300,842
Kansas City	61,062	56,141
Omaha	250,533	232,638
E. St. Louis	251,788	258,675
St. Joseph	106,023	131,023
Sioux City	324,158	273,460
So. St. Paul	318,538	332,683
Total	2,055,486	1,928,175

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

SHEEP AND LAMBS

Chicago	60,840	52,422
Kansas City	20,006	54,108
Omaha	62,620	60,505
St. Joseph	24,102	29,543
Denver	36,291	28,252
Oklahoma City	7,374	8,630
So. St. Paul	50,928	47,824
Total	361,515	881,696

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

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LIVESTOCK MARKETS

Weekly Review

December Hog Kill Sets Year's Mark; Cattle, Sheep Down

The December slaughter of 6,911,901 hogs set a monthly record for the entire year while cattle and sheep declined from the month previous. The November hog kill, the accompanying table shows, amounted to 6,530,602 head. The December hog liquidation was also greater than for any month of 1950.

Cattle slaughter under federal inspection, established at 997,579 head, fell into the sub-million column for the eighth time in 1951. The November kill was 1,122,231 head. The three other months of 1951 when cattle slaughter exceeded the million mark were January, August and October. During 1950 only February and April showed below-million figures in cattle slaughter.

The volume of calves killed during the month under study showed only 344,389 head, the lowest month of the entire year. The November kill amounted to 457,292 head. At no time during 1950 did the calf slaughter fall below the 400,000 head mark, while in 1951, this happened on three occasions, including December.

Sheep and lamb slaughter, with the season's marketing of fed lambs not in full swing, was 809,537 head. This represented over 100,000 head less than during November, but was not the smallest month of the year. Only during January and October did the year's ovine slaughter pass the 1,000,000 mark. During 1950 sheep and lamb slaughter exceeded the 1,000,000 figure on five monthly occasions. Sheep and lamb marketings are expected to reach the feeding season's peak in the next few months.

Accumulated totals of all kinds of livestock slaughtered under federal inspection showed the year's cattle kill to be 11,876,864 head. This figure rep-

resented a decline of over 1,000,000 cattle from the 1950 total of 13,103,021 head. Calf slaughter of 4,985,379 ani-

mals was almost 1,000,000 head under the 1950 accumulated total of 5,849,586 head. The hog kill of 62,054,297 showed a substantial increase over the previous year's 56,964,330. Sheep and lamb slaughter, declining almost steadily since the war, fell to 10,055,693 compared with 11,739,343 of the animals killed for meat during 1950.

Livestock slaughter under federal inspection during December, 1951, by stations, was reported by the USDA:

FEDERALLY INSPECTED SLAUGHTER

CATTLE

	1951	1950
January	1,159,942	1,102,515
February	887,448	938,975
March	964,616	1,081,525
April	894,485	939,080
May	985,500	1,075,270
June	786,801	1,065,815
July	920,108	1,107,104
August	1,122,231	1,182,844
September	984,381	1,195,869
October	1,139,946	1,169,421
November	1,122,231	1,150,857
December	997,579	1,109,693

CALVES

	1951	1950
January	433,247	465,086
February	374,485	443,225
March	447,353	585,673
April	405,642	493,986
May	414,100	490,445
June	406,000	484,798
July	408,035	442,721
August	421,835	484,247
September	373,485	488,119
October	489,587	515,190
November	457,292	504,875
December	344,389	445,262

HOGS

	1951	1950
January	6,584,158	5,844,251
February	4,150,107	4,191,117
March	5,116,755	5,010,620
April	4,068,750	4,810,281
May	4,052,493	4,338,414
June	4,000,405	4,154,180
July	8,820,220	3,814,489
August	4,235,065	4,137,316
September	4,398,150	4,137,316
October	5,050,655	5,101,844
November	6,530,602	6,144,076
December	6,911,901	6,777,201

SHEEP AND LAMBS

	1951	1950
January	1,057,817	1,077,418
February	739,403	863,002
March	738,052	938,530
April	876,902	933,602
May	657,235	941,304
June	810,752	1,018,648
July	803,306	959,738
August	888,863	1,076,458
September	827,065	1,062,068
October	1,084,250	1,080,588
November	929,091	1,001,295
December	809,587	918,587

YEARLY TOTALS

	1951	1950
Cattle	11,876,864	13,107,021
Calves	4,985,379	5,849,586
Hogs	62,054,297	56,964,330
Sheep	10,055,693	11,739,343

Other animals slaughtered during December, 1951: Horses, 30,126, goats, 692; December, 1950: Horses, 28,289, goats, 2,163.

Basic data furnished by meat inspection division, B.A.I., Agricultural Research Administration, percentages based on corresponding period of 1950, November 1951, and 5-year average.

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Macon, Thomasville, Tifton, Ga. ⁵Includes St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, Jan. 16, were reported by the Production and Marketing Administration as follows:

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

HOGS: (Includes Bulk of Sales)

BARROWS & GILTS:

Choice:	120-140 lbs. ... \$15.50-16.75	\$.....	\$.....	\$.....	\$15.75-17.75
	140-160 lbs. ... 16.50-17.75		16.00-17.25	15.50-16.50	15.75-17.75
	160-180 lbs. ... 17.50-18.75	16.75-18.00	16.00-17.50	15.75-17.75	
	180-200 lbs. ... 18.75-19.00	18.50-18.85	17.50-18.25	17.25-18.10	17.75-18.00
	200-220 lbs. ... 18.75-19.00	18.35-18.75	18.00-18.25	17.25-18.10	17.75-18.00
	220-240 lbs. ... 18.50-19.00	17.90-18.05	18.00-18.25	17.25-18.10	17.75-18.00
	240-270 lbs. ... 18.00-18.65	17.25-18.10	17.50-18.15	16.50-17.25	17.00-17.75
	270-300 lbs. ... 17.50-18.75	17.00-17.40	17.00-17.90	16.00-17.00	16.25-17.25
	300-330 lbs. ... 16.50-17.05	16.65-17.10	16.75-17.25	15.25-16.25	15.50-16.25
	330-360 lbs. ... 16.25-16.85	15.25-16.25	15.50-16.25

Medium:

160-220 lbs. ... 16.25-18.50	17.00-17.75	16.75-18.00	15.00-17.25
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SOWS:

Choice:	270-300 lbs. ... 16.25 only	16.50-16.75	15.50-16.00	14.00-15.50	14.75-15.25
	300-330 lbs. ... 16.25 only	16.25-16.50	15.25-15.75	14.00-15.50	14.75-15.25
	300-360 lbs. ... 16.00-16.25	15.75-16.25	15.00-15.50	14.00-15.50	14.75-15.25
	360-400 lbs. ... 15.00-16.00	15.35-16.00	14.50-15.00	14.00-15.50	14.75-15.25
	400-450 lbs. ... 14.50-15.75	15.00-15.50	14.25-14.75	12.50-14.25	13.00-14.75
	450-550 lbs. ... 13.75-15.25	14.25-15.00	13.75-14.50	12.50-14.25	13.50-14.75

Medium:

250-500 lbs. ... 13.00-15.75	13.75-16.00	13.25-15.00	12.00-15.00
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SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:	700-900 lbs. ... 25.00-37.00	35.50-37.50	35.00-36.50	35.50-37.00	35.25-36.75
	900-1100 lbs. ... 25.25-37.00	36.25-38.50	35.25-37.00	35.75-37.75	35.50-37.00
	1100-1300 lbs. ... 25.25-37.25	35.50-38.50	35.00-37.00	35.25-37.75	35.25-37.00
	1300-1500 lbs. ... 25.00-37.00	34.75-37.75	34.50-37.00	34.00-37.00	35.00-36.50

Choice:	700-900 lbs. ... 32.75-35.00	38.50-36.25	33.00-35.00	32.75-35.75	33.50-35.50
	900-1100 lbs. ... 33.00-35.25	38.25-36.25	33.00-35.25	32.75-35.75	33.50-35.50
	1100-1300 lbs. ... 33.00-35.25	32.75-36.25	33.00-35.00	32.50-35.50	33.50-35.50
	1300-1500 lbs. ... 32.50-35.00	32.25-33.50	32.75-34.75	32.00-35.00	33.00-35.00

Good:	700-900 lbs. ... 30.50-32.75	31.00-33.50	29.50-33.00	29.25-32.75	29.00-33.50
	900-1100 lbs. ... 31.00-33.00	30.25-33.50	29.50-33.00	29.25-32.75	29.00-33.50
	1100-1300 lbs. ... 30.50-33.00	29.50-33.25	29.50-33.00	29.25-32.50	29.00-33.50

Commercial, all wts.	26.50-31.00	27.00-31.00	26.00-29.50	27.00-29.25	26.00-29.50
Utility, all wts. 24.50-26.50	24.00-27.00	23.00-26.00	23.00-27.00	21.50-26.00	21.00-26.00

HEIFERS:

Prime:	600-800 lbs. ... 35.00-36.50	35.25-36.25	34.25-36.00	35.25-36.75	34.50-35.50
	800-1000 lbs. ... 35.00-36.50	35.50-36.75	34.75-36.25	35.25-36.75	34.50-35.50

Choice:	600-800 lbs. ... 32.75-35.00	33.00-35.50	32.00-34.50	32.25-35.25	32.50-34.50
	800-1000 lbs. ... 32.50-35.00	32.50-35.50	32.25-34.75	32.25-35.25	32.50-34.50

Good:	500-700 lbs. ... 29.50-32.75	30.50-33.00	29.00-32.00	29.00-32.25	29.00-32.50
	700-900 lbs. ... 29.50-32.75	29.50-33.00	29.00-32.25	29.00-32.25	29.00-32.50

Commercial, all wts.	28.00-29.50	25.50-30.50	25.00-29.00	25.00-29.00	25.00-29.00
Utility, all wts. 23.50-26.00	22.00-25.50	21.50-25.00	21.00-25.00	21.00-25.00	21.00-25.00

COWS:

Commercial, all wts.	23.50-25.50	23.00-25.00	24.00-26.00	23.00-26.00	23.50-26.00
Utility, all wts. 21.00-23.50	20.50-23.25	21.00-24.00	20.00-23.00	20.00-23.00	20.00-23.50

Canner & cutter, all wts.	17.00-21.00	17.00-20.50	16.50-21.00	16.00-20.00	16.50-20.00
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BULLS (Yrs. Excl. All Weights):

Good	29.00-29.50	27.25-28.00	28.00-29.00
Commercial	27.00-28.50	29.50-30.00	28.00-28.50	26.50-27.50
Utility	24.00-27.00	26.00-29.50	24.00-28.00	23.00-26.50
Cutter	21.00-24.00	22.00-26.00	19.00-24.00	20.50-23.00

HEIFERS:

Choice & prime... 33.00-41.00	35.00-38.00	34.00-36.00	31.00-34.50	33.00-38.00
Com'l & good... 25.00-33.00	29.00-36.00	27.00-34.00	26.00-31.00	25.00-33.00

CALVES (500 Lbs. Down):

Choice & prime... 32.00-34.00	31.00-35.00	31.00-33.00	28.00-32.00	31.00-34.00
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Com'l & good... 24.00-32.00	26.00-32.00	24.00-31.00	24.00-28.00	24.00-31.00
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SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):

Choice & prime... 28.50-30.00	30.00-30.75	28.00-29.50	20.25-30.25	29.00-30.25
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Good & choice... 27.00-29.50	28.00-30.00	26.00-28.00	27.25-29.25	27.00-29.50
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BWBS (Sheep):

Good & choice... 12.00-14.00	14.50-16.00	12.50-14.00	14.00-15.00	14.00-15.50
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Cull & utility .. 9.00-12.00	10.00-14.00	9.00-12.00	9.00-14.00	9.00-13.75
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30.25

29.50

15.50

13.75

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Jan. 12:

CATTLE			
Week ended	Prev. week	Cor.	Week
Jan. 12	Week	1951	
Chicago	20,340	18,081	21,358
Kansas City	14,421	11,467	16,513
Omaha	20,138	15,580	19,457
E. St. Louis	9,052	5,694	6,538
St. Joseph	...	7,816	7,537
Sioux City	19,639	16,454	17,870
Wichita	4,650	3,065	2,882
New York	
Jersey City	7,678	7,199	8,181
Oklahoma City	4,537	3,222	4,735
Cincinnati	4,297	3,412	5,270
Denver	8,887	10,458	8,234
St. Paul	13,011	8,955	13,680
Milwaukee	4,038	2,463	4,392
Total	130,683	113,866	126,647

HOGS

Chicago	70,602	46,873	61,487
Kansas City	23,950	13,857	16,930
Omaha	65,724	59,236	73,837
E. St. Louis	41,169	20,379	44,336
St. Joseph	...	45,636	43,446
Sioux City	95,056	62,514	7,870
Wichita	13,616	10,697	9,544
New York	
Jersey City	58,786	42,856	47,958
Oklahoma City	22,189	9,141	18,630
Cincinnati	20,023	13,958	12,577
Denver	17,055	24,323	17,892
St. Paul	57,035	52,766	54,655
Milwaukee	4,883	182	10,105
Total	489,588	402,386	465,678

SHEEP

Chicago	10,554	11,083	8,611
Kansas City	5,909	2,558	6,578
Omaha	12,398	12,073	12,383
E. St. Louis	6,995	1,172	5,770
St. Joseph	...	8,313	9,967
Sioux City	6,034	6,503	7,211
Wichita	1,702	715	1,789
New York	
Jersey City	44,546	38,040	43,754
Oklahoma City	3,015	952	5,310
Cincinnati	332	109	473
Denver	7,634	5,074	6,935
St. Paul	6,162	5,319	7,696
Milwaukee	636	83	1,328
Total	105,585	91,994	117,763

*Cattle and calves.

† Federally inspected slaughter, including directs.

‡ Stockyards sales for local slaughter.

§ Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, January 17, were as follows:

CATTLE:

Steers, gd. & ch.	None
Steers, gd. & ch.	\$32.25 @ \$34.50
Cows, com'l	25.00 @ 27.50
Cows, utility	22.00 @ 25.00
Bulls, com'l	27.00 @ 30.00
Bulls, utility	22.00 @ 25.00
Cows, canner, cutter	14.00 @ 23.00
Heifers, com'l & ch.	24.50 @ 31.00

VEALERS:

Prime	\$41.00 only
Gd. & pr.	35.00 @ 40.00
Com'l & good	26.00 @ 33.00
Cull & utility	18.00 @ 25.00

HOGS:

Gd. & ch.	\$19.25 @ 19.50
Sows, 400/down	15.75 @ 16.25

LAMBS:

Ch.	\$32.00
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NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended January 11:

Cattle Calves Hogs* Sheep			
Salable	242	666	544
Total (incl. directs)	5,450	2,221	25,893
Prev. wk.	206	118	360
Total (incl. directs)	4,314	1,523	19,801

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS			
Cattle	Calves	Hogs	Sheep
Jan. 10	3,330	434	96,019
Jan. 11	811	148	19,813
Jan. 12	128	6	2,991
Jan. 13	15,059	255	18,355
Jan. 14	6,000	18,500	4,000
Jan. 15	9,500	300	25,000
Jan. 16	17	2,500	300
Jan. 17	32,752	1,082	78,419
Wk. ago.	38,942	1,680	96,709
Yr. ago.	31,617	1,465	86,865
2 yrs. ago.	31,945	1,861	77,058

SHIPMENTS			
Jan. 10	2,332	5,488	2,354
Jan. 11	851	5,967	811
Jan. 12	381	1,358	288
Jan. 13	4,373	3,483	1,888
Jan. 14	2,500	4,000	1,000
Jan. 15	2,000	2,000	2,000
Jan. 16	2,000	5,000	2,000

JANUARY RECEIPTS			
1952	1951	1951	1951
Cattle	90,103	91,822	91,822
Calves	4,157	4,946	4,946
Hogs	206,058	209,961	209,961
Sheep	51,458	39,830	39,830

JANUARY SHIPMENTS			
Cattle	39,185	29,911	29,911
Hogs	50,270	61,410	61,410
Sheep	23,458	17,912	17,912

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, January 17:

Week ended	Week ended	Week ended
Jan. 17	60,195	73,074
Packers' purch.	23,569	20,320

Total 83,764 93,312

Total 83,76

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 12, 1952, as reported to The National Provisioner:

CHICAGO
 Armour 10,966 Swift, 4,367 Wil-
 son, 9,870 Agar, 13,980 Shippers,
 25,219 Others, 31,410
 Total: 20,340 cattle; 1,769 calves;
 93,619 hogs; 10,554 sheep.

KANSAS CITY
 Cattle Calves Hogs Sheep
 Armour 4,143 860 3,494 2,361
 Swift 2,698 733 14,800 3,335
 Wilson 827 2,597
 Butchers 3,961 3 1,200 213
 Others 2,752 1,739
 Total 14,421 1,616 23,950 5,900

OMAHA

Cattle and Calves Hogs Sheep
 Armour 4,301 15,898 2,769
 Cudahy 3,827 16,318 2,530
 Swift 4,112 15,875 3,462
 Wilson 2,291 12,305 2,430
 Cornhusker 641
 Eagle 37
 Gr. Omaha 323
 Hoffman 88
 Rothschild 521
 Borchard 799
 Kingan 1,130
 Merchants 59
 Midwest 87
 Omaha 428
 Union 289
 Others 18,891
 Total 18,979 79,287 11,191

E. ST. LOUIS
 Cattle Calves Hogs Sheep
 Armour 2,421 1,036 12,188 4,466
 Swift 3,902 1,084 15,313 2,529
 Hunter 609 6,052
 Bell 3,193
 Krey 1,616
 LaClede 1,371
 Selloff 1,436
 Total 6,932 2,120 41,169 6,995

SIOUX CITY
 Cattle Calves Hogs Sheep
 Armour 4,237 14 24,301 4,466
 Cudahy 3,319 9 24,220 1,514
 Swift 2,756 4 16,470 1,048
 Butchers 270 4 46
 Others 9,057 32 30,019 1,507
 Total 19,639 59 95,056 6,034

OKLAHOMA CITY
 Cattle Calves Hogs Sheep
 Armour 1,774 117 2,266 1,514
 Wilson 3,593 84 2,431 899
 Others 212 1 2,267
 Total 3,581 201 5,964 2,413
 *Do not include 676 cattle, 79
 calves, 16,225 hogs and 602 direct
 sheep.

WICHITA
 Cattle Calves Hogs Sheep
 Cudahy 1,654 272 5,104 1,702
 Guggenheim 486
 Dunc 96
 Dahl 100 850 850
 Sunflower 12 70
 Pioneer 1
 Excel 996
 Others 1,384 994 225
 Total 4,734 272 6,908 2,263

LOS ANGELES
 Cattle Calves Hogs Sheep
 Armour 388 60 547
 Cudahy 116
 Swift 45 176
 Wilson 70
 Acme 495
 Adams 410
 Clougherty 497
 Coast 164 761
 Harman 284
 Luer 1
 United 419 403
 Others 4,719 587 337
 Total 7,110 653 3,605

DENVER

Cattle Calves Hogs Sheep
 Armour 1,535 61 4,801 4,588
 Swift 1,477 61 4,983 2,711
 Cudahy 795 31 6,328 322
 Wilson 673
 Others 3,820 406 5,653 582
 Total 8,300 559 21,765 8,163

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,971	2,877	14,466	2,049
Bonbach	1,063	1	596	
Cudahy	204	1	596	
Itkin	912	51	1	
Superior	1,479	1	517	
Swift	5,871	2,118	42,569	3,617
Others	1,928	5,610	16,774	3,618
Total	14,939	10,863	73,809	9,772

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	1	1	229	
Kahn's	1	1	229	
Lohrey	1	1	401	
Meyer	1	1	1	
Schlaeter	85	1	1	
Northside	1	1	1	
Cole	5	2	1	
Others	3,263	872	16,842	860
Total	3,355	874	17,247	1,089

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,402	809	1,121	3,496
Swift	1,782	681	3,393	2,911
Blue Bonnet	453	5	430	
City	290	1	71	
Rosenthal	229	5	1	
Total	4,156	1,500	5,015	6,407

TOTAL PACKER PURCHASES

Week ended	Cor. week
Jan. 12	1951
Cattle	126,486
Hogs	467,684
Sheep	70,790

CORN BELT DIRECT TRADING

Des Moines, Ia., Jan. 17—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted to The NATIONAL PROVISIONER as follows:

Hogs, good to choice:
 160-180 lbs. \$14.50@17.00
 180-240 lbs. 16.40@17.50
 240-300 lbs. 15.90@17.40
 300-360 lbs. 15.55@16.85

Sows:
 270-360 lbs. 15.10@16.10
 400-550 lbs. 13.25@15.00

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Same day
	estimated	last wk. actual
Jan. 11	67,000	82,500
Jan. 12	50,000	45,500
Jan. 14	60,000	74,000
Jan. 15	50,000	74,000
Jan. 16	49,000	88,500
Jan. 17	65,000	58,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended January 12, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	234,000	788,000	171,000
Previous week	169,000	609,000	105,000
Same wk. 1951	250,000	735,000	170,000
1952 to date	334,000	1,265,000	243,000
1951 to date	446,000	1,341,000	203,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending January 10:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,900	950	4,550	25
N. Portland	1,850	300	2,040	1,300
S. Francisco	600	20	2,200	750

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended January 5, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Gd. Handweights
Toronto	\$34.00	\$37.00	\$29.48	\$33.00
Montreal	34.00	39.75	30.60	
Winnipeg	33.00	36.50	27.22	32.00
Calgary	31.64	33.25	26.85	32.22
Edmonton	31.75	35.40	28.00	30.50
Lethbridge	33.00	27.19		
Pr. Albert	31.90	33.50	26.60	29.50
Moose Jaw	31.00	32.00	26.60	
Saskatoon	30.50	36.00	26.60	28.70
Regina	30.45	32.70	26.60	
Vancouver	1	1	1	1

*Dominion Government premiums not included.

xNot received in time for publication.

have you **DECAL-culated** the cost of truck signs lately?



Slow, costly handpainting keeps trucks off the street



Low cost, full color Decals can be applied overnight

Send for **FREE!**
Booklet



Write for **FREE**
book on truck
Decals. In full
Color! Dept. 23-1

Cost comparisons prove you can save up to 90% with Meyercord Decal Truck signs. That's why we say "decal-culate" the cost! Use free ad space on trucks to carry a payload of promotion. Decal truck signs can be produced in any number of colors, sizes or designs. Overnight application keeps trucks rolling. Investigate the economy and promotional value of Meyercord Decals—for 12 trucks or a 1000.

The MEYERCORD Co.
World's Largest Dealer in Decals
5221 W. LAKE ST. CHICAGO 44-3111

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

MORRELL

No King
Ever Ate Better!



PRIDE

Ham • Bacon • Sausage • Canned Meats
Pork • Beef • Lamb

MEATS

JOHN MORRELL & CO.



Packing Plants:
Ottumwa, Iowa • Sioux Falls, S. D.

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YARDS 3134

We deal in
Straight or Mixed Cars
BEEF • VEAL
LAMB • PORK
AND OFFAL

• Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

• Fully equipped coolers for your protection.

We Invite Your Inquiry

EDWARD KOHN CO.
For Tomorrow's Business

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses

Week ending Jan. 12, 1952.	9,935	Week ending Jan. 12, 1952.	16,901
Week previous	9,463	Week previous	8,022
Same week year ago	12,961	Same week year ago	19,932

COW:

Week ending Jan. 12, 1952.	1,962	Week ending Jan. 12, 1952.	1,708
Week previous	2,103	Week previous	1,708
Same week year ago	1,708	Same week year ago	1,708

BULL:

Week ending Jan. 12, 1952.	402	Week ending Jan. 12, 1952.	18,261
Week previous	561	Week previous	21,144
Same week year ago	737	Same week year ago	21,144

VEAL:

Week ending Jan. 12, 1952.	12,127	Week ending Jan. 12, 1952.	14,196
Week previous	10,341	Week previous	14,196
Same week year ago	14,196	Same week year ago	14,196

LAMBS:

Week ending Jan. 12, 1952.	19,910	Week ending Jan. 12, 1952.	32,567
Week previous	17,916	Week previous	32,567
Same week year ago	22,567	Same week year ago	32,567

MUTTON:

Week ending Jan. 12, 1952.	1,129	Week ending Jan. 12, 1952.	767
Week previous	725	Week previous	767
Same week year ago	767	Same week year ago	767

HOG AND PIG:

Week ending Jan. 12, 1952.	7,193	Week ending Jan. 12, 1952.	14,222
Week previous	6,215	Week previous	14,222
Same week year ago	14,222	Same week year ago	14,222

PORK CUTS:

Week ending Jan. 12, 1952.	15,287	Pounds	
Week previous	16,700	Week ending Jan. 12, 1952.	44,546
Same week year ago	12,327	Week previous	38,046
		Same week year ago	44,546

VEAL AND CALF CUTS:

Week ending Jan. 12, 1952.	5,000	Week ending Jan. 12, 1952.	7,237
Week previous	12,934	Week previous	7,697
Same week year ago	5,625	Same week year ago	5,346

LAMB AND MUTTON CUTS:

Week ending Jan. 12, 1952.	982	Week ending Jan. 12, 1952.	12
Week previous	2,903	Week previous	13
Same week year ago	3,563	Same week year ago	16

BEEF CURED:

Week ending Jan. 12, 1952.	630,932	Week ending Jan. 12, 1952.	381,621
Week previous	381,621	Week previous	381,621
Same week year ago	1,129,532	Same week year ago	1,129,532

PORK CURED AND SMOKED:

Week ending Jan. 12, 1952.	22,566	Week ending Jan. 12, 1952.	21,144
Week previous	18,261	Week previous	21,144
Same week year ago	21,144	Same week year ago	21,144

LARD AND PORK FATS:

Week ending Jan. 12, 1952.	1,778	Week ending Jan. 12, 1952.	7,738
Week previous	1,496	Week previous	7,738
Same week year ago	7,738	Same week year ago	7,738

LOCAL SLAUGHTER

CATTLE:

Week ending Jan. 12, 1952.	7,671	Week ending Jan. 12, 1952.	7,671
Week previous	7,198	Week previous	8,247
Same week year ago	8,247	Same week year ago	8,247

CALVES:

Week ending Jan. 12, 1952.	7,738	Week ending Jan. 12, 1952.	4,981
Week previous	4,981	Week previous	4,981
Same week year ago	7,738	Same week year ago	7,738

HOGS:

Week ending Jan. 12, 1952.	58,786	Week ending Jan. 12, 1952.	42,854
Week previous	42,854	Week previous	47,982
Same week year ago	47,982	Same week year ago	47,982

SHEEP:

Week ending Jan. 12, 1952.	44,546	Week ending Jan. 12, 1952.	38,046
Week previous	38,046	Week previous	44,546
Same week year ago	44,546	Same week year ago	44,546

COUNTRY DRESSED MEATS

VEAL:

Week ending Jan. 12, 1952.	7,237	Week ending Jan. 12, 1952.	7,697
Week previous	7,697	Week previous	5,346
Same week year ago	5,346	Same week year ago	5,346

HOGS:

Week ending Jan. 12, 1952.	1	Week ending Jan. 12, 1952.	96
Week previous	96	Week previous	96
Same week year ago	96	Same week year ago	96

LAMB AND MUTTON:

Week ending Jan. 12, 1952.	12	Week ending Jan. 12, 1952.	12
Week previous	13	Week previous	13
Same week year ago	16	Same week year ago	16

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended January 12 was reported by the U. S. Department of Agriculture as follows:

NORTH ATLANTIC	Cattle	Calves	Hogs	& Lambs
New York, Newark, Jersey City	7,678	7,728	58,786	44,546
Baltimore, Philadelphia	6,139	779	30,086	68

NORTH CENTRAL

Cincinnati, Cleveland, Indianapolis	11,415	1,488	78,167	4,386
Chicago Area	25,780	7,600	107,348	12,833
St. Paul-Wisc. Group ¹	20,903	24,382	159,416	11,984
St. Louis Area ²	13,161	6,469	106,742	9,955
Sioux City	9,881	25	56,702	7,484
Omaha	20,048	585	89,205	15,203
Kansas City	12,551	2,477	51,649	7,882
Iowa and So. Minn. ³	18,951	3,868	287,067	29,511

SOUTHEAST ⁴	4,345	1,794	34,989
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SOUTH CENTRAL WEST ⁵	23,311	5,412	104,373	17,097
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ROCKY MOUNTAIN ⁶	9,511	812	21,186	10,241
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PACIFIC ⁷	23,120	1,240	46,478	24,361
Grand Total	206,849	64,658	1,229,244	197,872

Total week ago	166,468	48,456	956,420	150,246
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Total same week 1950	209,719	73,713	1,176,229	205,223
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¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mass City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla. ⁶Includes Denver, Colo., Ordin and Salt Lake City, Utah. ⁷Includes Los Angeles, Verona, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughtered under federal inspection during: November 1951—Cattle, 75.0; calves, 67.8; hogs, 77.8; sheep and lambs, 81.6. December 1951—Cattle, 76.8; calves, 66.4; hogs, 77.6; sheep and lambs, 82.2.

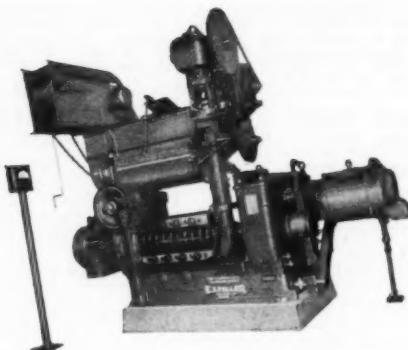
SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended January 11:

	Cattle	Calves	Hogs
Week ending January 11	8,000	1,350	20,466
Week previous	2,724	1,385	20,518
Corresponding week last year	2,435	1,288	17,368

What's on File for '52

RENDERING DEPT.



ANDERSON DUO CRACKLING EXPELLER*

Take up at February board meeting Anderson Crackling Expellers. May get rendering department back on profitable basis as they require very little attention.

● What's on file for 1952 is a mighty important question to us all. One of the subjects that many meat packing and rendering plants have on file for their board meetings is Anderson Crackling Expellers. Why? Because the cost of running rendering departments with obsolete presses has mounted considerably in the past few years. The *sure way* to reduce these operating costs is with modern, efficient Expellers . . . machines that require very little attention and low maintenance.

If you want to reduce your crackling

costs may we suggest you do this. Submit your present operating costs to our engineers for analysis. Without the slightest obligation they will check to see if (1) your present costs are too high, (2) how your costs can be lowered. Based on previous experience, we think there's a good chance that our men can offer worthwhile facts and figures to present to your board.

THE V. D. ANDERSON COMPANY
1965 West 96th Street • Cleveland 2, Ohio

*Exclusive trade mark reg. in U. S. patent office and in foreign countries.

Only ANDERSON
makes EXPELLERS

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for our Bulletin—Issued Regularly.

Ohio Partial Plant Liquidation

We have been appointed by an Ohio packer to handle a partial liquidation of their machinery and motor trucks. Some departments are being completely closed down and the other departments are being reduced. If you are on our mailing list, you will have received a 4-page bulletin describing the items available and prices. Write promptly for this bulletin, if you are not on our mailing list. A representative listing is given below:

Kill Floor and Cutting

153—DEHAIRER: Dups, grate type with power throwout, 15 HP.	\$1750.00
152—HOG SCALDING TUB: Dups, steel plate 30" x 40" width x 12" deep.....	350.00
150—HOG HOIST: Globe Co. 14".....	950.00
161—TRIPE WASHER: 36" x 45" cyl 1 1/2" perforations, 5 HP. motor.....	425.00
169—BEEF HOIST: (2) Dups, motor driven ea.....	375.00
192—HOG HEAD SPLITTER: Globe Co., 2 HP.	350.00
180—SAWS: (2) Bird model 33 with SS. table, 14" throat.....	350.00

Miscellaneous Stainless Steel Cutting Tables available

125—SMOKE STICK TRUCKS: (120) 4 station for 42" sticks.....	ea. \$ 50.00
142—GRINDER: Enterprise, 266, silent chain, SS. top for lard grinding.....	750.00
149—1000 LB. DIPPER: Advance, gas fired, 17" x 36".....	125.00
220—BACON HANGERS: Used (2000).....	ea. .05
240—PICKLE PUMPS: (3) Griffith, motor driven.....	175.00
253—LOAF MOLDS: (100) Aluminum, 4x111., with spring covers.....	3.00
258—TENDERIZERS: (3) Tenderator, Cube meat machine, model L 1/2 HP.....	ea. 90.00
330—WIDE SAUSAGE MOLDS: (500) Stainless Steel.....	ea. 2.00
339—SAUSAGE STUFFERS: (2) Globe, 500z, complete.....	ea. 1000.00
367—GRINDER: Klein-Kut 2711, with 15 HP. enclosed motor.....	750.00
369—WRAPPER: Gellman, Carton Automatic, adjustable, 2718-B.....	800.00
357—SAUSAGE STUFFERS: (2) Lippert, 1000 lb.....	500.00
374—SMOKEMAKERS: (2) Gerschel, automatic, stainless steel housings, with motors.....	ea. 1000.00
292—CONVEYOR TABLE: 88, top with 18" mat belt, aluminum pipe frame, 51" wide x 37' long, 36" high with shelf section.....	1500.00

Boiler Room

100—BOILER: Murray Iron Works, 36 HP, 125# pressure, Serial #2664, built 1949....	2000.00
101—STOCKER: Used with above boiler.....	500.00
Refrigeration and Air Compressors	
155—AMMONIA COMPRESSORS: (2) Howe, V-Belt drive, 6 1/2 x 6 1/2, model 6A-12, with 30 HP. motors & control boards, built 1948.....	
138—EVAPORATIVE CONDENSOR: Ammonia, Reo 10 ton can, 6' x 7' x 12" wide.....	
139—EVAPORATIVE CONDENSOR: Ammonia, Dimeo model 127.35 ton cap, size 9' x 6' x 6' x 2' wide.....	
141—EVAPORATIVE CONDENSOR: newly installed, handle up to 150 ton refrigeration, Niagara Aero-Pass.....	
4250.00	
Motor Trucks	
221—REO 1949—6 cyl. body-cab & chassis, 29.4 HP, 14' delivery body, Lindsey, has replace panels, aluminum lined, two Kold-Hold plates.....	
222—REO 1949—6 cyl. body-cab & chassis, peddler body, 12' Forney, wood lined shelves self contained refrigeration unit, new paint job.....	
2750.00	
237—REO 1950—6 cyl. body-cab and chassis, delivery body, 14' Lindsey, removable panels, aluminum lined, two Kold-Hold plates.....	
3000.00	
238—REO 1949—6 cyl. body-cab & chassis, peddler body, 12' aluminum lined, metal shelves self contained refrigeration unit, new paint job.....	
3300.00	
212—REO 1948—6 cyl. 29.4 HP, body, cab & chassis, peddler body 12' aluminum lined, self contained refrigeration unit, with shelves, newly painted.....	
2800.00	

DISPLAY ROOMS and OFFICES
1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
CLIFFSIDE 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

CLASSIFIED ADVERTISING

HELP WANTED

MAINTENANCE MAN

All around mechanic to take care of boilers and equipment with knowledge of welding and electrical work. Must be able to keep small Iowa plant in running condition. W-46, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Working inedible tank foreman to take full charge. Best equipment and modern plant in northeastern Ohio. Good salary and bonus. State your qualifications, etc. W-27, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

A-1 BEEF BONER wanted for eastern Connecticut plant. Good hours, top wages. W-49, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

MAINTENANCE MAN: For small packing house, central Illinois. Must understand refrigeration and boiler. Older man preferred. State experience and also salary expected. Send snap shot. Our employees know of this ad. W-38, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES SUPERVISOR: To specialize in promotion and sales of sausage specialties by a progressive manufacturer in western New York area. Salary and commission to aggressive result-producing man. W-39, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

HAVE OPENING: In small modern plant for combination beef boner and pork cutter. Also combination cattle and hog butcher. Both positions for top men. W-40, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF KILLING FOREMAN: Or assistant experienced supervisor or all around butcher to assist foreman. Average 1500 cattle weekly. Top wages. State age and experience. W-41, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ARE YOU SELLING
To the packinghouse and sausage makers? We have a companion line of detergents nationally known — liberal commissions. Write Box W-14, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-33, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

1—Boss 500 ton Curb Press and Pump
1—Mech. Mfg. Co. 5' x 10' Cooker-Melter.
1—350, 600 and 800 gal. Dopp Seamless Kettles.
1—Davenport 23A Dewaterer, motor driven.
1—Bone Crusher, 24" dia. drum.
Used and Rebuilt Anderson Expellers, all sizes.
We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuners, etc.

Send us your inquiries

CONSOLIDATED PRODUCTS CO.

14 Park Row BA 7-0000 New York 38, N. Y.

1—65B Buffalo Silent Cutter
3/60/220 50 HP.
3 years old—excellent condition..... \$4,125.00
1 Jr. Votator and Precooler (ammonia)
1 Sperry 15 Plate Filter Press
1 Steam Pump
1 Harrington Automatic Filler
All five pieces of this lard equipment used only six months..... \$4,350.00
FS-53, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

FOUR FRENCH OIL EXPELLERS
For Soybeans or Meat Scraps — 28" Tempering Bins — 7 1/2" Variable Feeder — Complete with 40 HP. Allis Chalmers Motors — Starter and Push Button Control — Serial Nos. 9283-9274, 10049 and 10060 — Purchased New in 1941.

AARON EQUIPMENT COMPANY
1347 S. ASHLAND AVENUE
CHICAGO 8, ILLINOIS

FOR SALE
8 Refrigeration compressor units, 6 Frigidaire, 2 Kold-Holds, 1 ton capacity. Each includes air cooled compressor, condenser, receiver, 1 HP. motor and fan. Assembled on base, used 3 1/2 years. F.O.B. Ohio.

THE SUCHER PACKING CO.
400 N. Western Ave. Dayton, Ohio

EQUIPMENT FOR SALE

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitcock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Buffalo meat chopper 27", 5 H.P. A.C. motor. Excellent condition. Must sell. FS-208, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

PLANTS FOR SALE

Strictly modern small beef and veal killing plant. Federal inspection, in heart of blue grass section of Kentucky. Capacity 250 cattle per week. Good supply of live stock in this section. Concrete live stock holding pens. Can be bought on reasonable terms. FS-514, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

FOR SALE: Small slaughter house and sausage kitchen, retail market and grocery store, apartments above. Income from store and apartments \$350.00 per month. Properties located in very good resort area, priced to sell because of deceased owner. FS-51, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHANCE OF A LIFE TIME: To purchase a modern packing plant in western Pennsylvania near Pittsburgh. Doing 3 million dollars business yearly. 150 cattle, 1500 hogs and 100,000 lbs. sausage weekly. Newest Atmos smoke houses and all other equipment, in excellent shape. Reason for selling, owner retiring. FS-52, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

IN CANADA

Meat packing plant, well located to serve Ontario and eastern U.S.A. 2000 hogs weekly plus cattle, calves, lambs, produce. Completely equipped for killing, cutting, curing, smoking, rendering, sausage, cooking. Federal inspection. Railway siding, good buildings, ample space for expansion. Inquiry invited regarding sale. Box 458, Hamilton, Ontario, Canada.

BUSINESS OPPORTUNITIES

WANTED: Broker or manufacturers' representative in Indianapolis and area for sales representative of government inspected beef boning plant. W-48, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Broker or manufacturers' representative in Detroit and area for sales representative of government inspected beef boning plant. W-47, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DRIED CALVES STOMACHS
first class quality

Quote f.o.b. Steamer New York

Write

DI SANTO & CO.

Board of Trade Bldg.

Duluth 2, Minn.

ATTENTION: GUT-CLEANERS
WHEREVER YOU MAY BE

I am prepared to act as consultant gut cleaner for those who desire to produce clean, clear, white, strong gut free of odor and not subjected to salt spots. All questions regarding processing and treatment will be answered after the agreement of the conditions. My answers will be based on my experience and profound knowledge of the profession for 53 years. My suggestions will exclude the use of any chemicals. I am prepared to buy any amount of sheep, hog, beef casings treated exactly according to my instructions. Supply may be effected as far as running production will allow it.

OSCAR SOMMER, est. 1899
104 Cliffs Inn, Fleet Street
LONDON E.C. 4, England

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL

SELL Surplus Equipment

The classified columns of *The National Provisioner* offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. *The National Provisioner* classified columns will find a buyer for them.

Stahl-Meyer

MAKERS OF
FERRIS HICKORY SMOKED HAM & BACON
Stahl-Meyer FRESH-FLAVOR CANNED MEATS
READY-TO-EAT MEATS
OLD TIME LUNCHEON MEATS

EXECUTIVE OFFICES
172 EAST 127TH ST., NEW YORK 35, N.Y.

PLANTS IN: BROOKLYN, N.Y. • FEGRIA, ILL. • COFFEYVILLE, KANS.

CLASSIFIED ADVERTISING

POSITION WANTED

PLANT MANAGEMENT: Wide experience in general plant operation, hotel and restaurant supply department, beef boning department, sales, and livestock buying. Age 43, 28 years in the industry. Formal education. W-35, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKINGHOUSE EXECUTIVE: Experienced in livestock buying, plant operations, management, sales, costs, yields, etc. Age 39 with 16 years' experience. W-36, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FORMER MANUFACTURER of Polish hams with special recipes, desires connection with B.A.I. inspected plant for the manufacture of 3 carloads weekly. W-45, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

ENGINEER: Refrigeration and power plant licensed engineer. Experienced in all phases of packing plant maintenance. W-42, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: Packinghouse by-products. Thorough knowledge of all operations, edible, inedible. W-37, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED CASINGMAN: Will take over on own account, processing of casings in packing plant. Please give figures on killing. Write to W-18, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG-BEEF CASING MAN: Wants position as foreman or working foreman. Willing to go anywhere. W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

IF YOU ARE SELLING to the sausage manufacturing trade, and not selling seasonings, cures and emulsifiers, we have an attractive proposition to offer you with established accounts which produce immediate earnings. Write Box W-475, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SAUSAGE MAKER WANTED: Must have thorough knowledge of costs, yields and quality production. State age, experience, references and salary expected. Write by AIR MAIL: Abattoir Nacional, S.A. P.O. Box 714, Panama City, Republic of Panama.

MANAGER: For small eastern plant. Active, killing floor, fabricated cuts. Must be able to take full charge and furnish references. W-516, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

ACCOUNTANT: Florida packer needs experienced packing house accountant versed in latest cost accounting. Give full details as to experience, references, salary expected, including recent photo in first letter. All replies will be kept in strict confidence. W-44, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

MEAT PLANT SUPT.

NATIONAL FOOD DISTRIBUTOR HAS OPENING ON EAST COAST FOR QUALIFIED MAN TO SUPERVISE MODERN MEAT PLANT PROCESSING PORK CUTS AND FULL LINE OF QUALITY SAUSAGE ITEMS. DUTIES INCLUDE: SUPERVISING RECEIVING, PROCESSING, MANUFACTURING AND SHIPPING; CHECKING UNIT COSTS, YIELDS, PAYROLLS, ETC.; DEVELOPING TIME STUDIES; TRAINING EMPLOYEES. REQUIRED TO HAVE EXPERIENCE AS EITHER ASSISTANT OR PLANT SUPERINTENDENT OF MODERN MEAT PLANT. PERMANENT POSITION WITH GOOD SALARY. OPPORTUNITIES FOR ADVANCEMENT AND LIBERAL EXECUTIVE BENEFITS. SEND DETAILS ON EDUCATION, PERSONAL BACKGROUND, EMPLOYMENT EXPERIENCE AND EARNINGS RECORD. OUR EMPLOYEES KNOW OF THIS OPENING.

W-5, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

EXPERIENCED BEEF MAN

Independent midwest packer has opening for experienced beef man capable of assuming full responsibility for all beef sales, grading, and marking. Salary open.

THIS IS AN EXCELLENT OPPORTUNITY

FOR THE RIGHT MAN

W-22, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

**SALESMEN CALLING ON THE
PACKING AND PROVISION TRADE**
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W-43, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

SAUSAGE FOREMAN: Wanted by established firm in middlewest, south. Expected to handle all operations for kitchen making 40,000 lbs. weekly with capacity for more. State age, experience and salary expected. Write Box W-10, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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We have increased the size of machinery in our plant, and for this reason alone, we offer the machinery listed below. All of this machinery was and is in daily use until replaced and in top operating condition. This machinery is definitely not junk or worn out.

DEHAIRER, ANCO \$115, 5 HP. motor.....	\$100.00
HOG HOIST, BOSE vertical, 3 HP. motor.....	500.00
HOG CHAIN CONVEYOR, ANCO, 350 ft. long, complete with idlers, drive, motor, speed motor. Taken down intact in 16 ft. sections, complete with hangars. Sections marked for erection.....	800.00
VISCIERA INSPECTION CONVEYOR, TABLE, ANCO, 24 Galv. Pans, used together with 10 ft. sections.....	1000.00
LONG BEEF HOOKS (300).....	ea. .75
SHORT BEEF HOOKS (500).....	.50
HOG SCALDING VAT, CYPRESS, 10'x6"x34".....	50.00
SKINNING KNIFE, JARVIS, electric for calf and beef.....	200.00
MIXER, BOSS, 700 lb. cap., 88 lined, 88 shafts, and paddles, bottom dump, jacketed for heating or cooling, 7/8 HP. motor.....	1200.00
MIXER, GLOBE, 700 lb. cap., 7/8 HP. motor.....	800.00
CUTMIXER, HOTTMAN, 300 lb. cap., no motor.....	250.00
SILENT CUTTER, BOSE, 200 lb. cap., no motor.....	300.00
ROTOCUT, GLOBE, 200 lb. cap., extra set of knives and knife holder for sharpening.....	1500.00
SHREWD, BURLAP, 300 lb. cap.	900.00
SMOKE UNIT, LIDGATE, 26, ser. 2171.....	600.00
AUTOMATIC STEAMERS, VANN, 3 compartments, Model F.....	75.00
FLAT COILS, GALV., 8"x6", 23 pipes high, 1 1/4" pipe, 6"x7 1/2", 23 pipes high, 1 1/4" pipe new and used at 30¢ per ft.	
FLAKE ICE MAKER, YORK, 1 ton.....	750.00
QUICK FREEZE CARNICER, 1/2 HP. Fren compression, pulls 40 degrees in 70 min.	1000.00
FREON COMPRESSORS, 1/4 HP.	200.00
3 HP.	300.00
7 1/2 HP.	500.00
PUMPING SCALE, GRIFFITH, not used since overhauled by Griffith.....	350.00
HOWE WIGHTOGRAPH SCALE, 400 lb. capacity by 1/4 lb.	350.00
DOG FOOD MIXER, Jacketed, 700 lb. cap.	700.00
M & S FILLER, 6 pocket; bronze contact parts, dog food filling.....	1000.00
CENTRIFUGAL PUMP, DEMMING, 10 HP. motor, 350 gpm. at 70 ft. head.....	400.00
PRESSURE TANK, 350 gal., black iron.....	150.00
ODD SIZE BOWER, CLAWVER BROOKS, 70 HP., 15 lbs. W.P., 16 months actual usage, complete ready for installation and operation, inspection guaranteed.....	2500.00
THERON KING UNIT, Model E-1, serial 2425, for 14 ft. body, new motor has only 40 hours usage.....	1000.00

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